

American IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **57**
- SRM **6.9**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (71.4%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 0.5 kg (7.1%) | 81 % | 6 |
| Grain | Biscuit Malt | 0.5 kg (7.1%) | 79 % | 45 |
| Grain | Strzegom Wiedeński | 1 kg (14.3%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|-----------|------------|
| Boil | Mosaic | 25 g | 60 min | 13.2 % |
| Aroma (end of boil) | Chinook | 25 g | 10 min | 9.1 % |
| Aroma (end of boil) | El Dorado | 25 g | 10 min | 13 % |
| Aroma (end of boil) | Citra | 15 g | 10 min | 12.8 % |
| Aroma (end of boil) | Amarillo | 15 g | 10 min | 7.8 % |
| Dry Hop | Chinook | 25 g | 14 day(s) | 9.1 % |
| Dry Hop | El Dorado | 25 g | 14 day(s) | 13 % |
| Dry Hop | Citra | 15 g | 14 day(s) | 12.8 % |
| Dry Hop | Amarillo | 15 g | 14 day(s) | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Notes

- Pod rozważę 1/2 paczki drożdży (druga połówka do PIPA)
Sep 16, 2019, 10:44 AM