

#B015 Quick IPA Under pressure

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **47**
- SRM **12**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.7 kg (40.5%)	80 %	35
Sugar	Brown Sugar, Dark	0.5 kg (11.9%)	100 %	99
Grain	Płatki owsiane	1 kg (23.8%)	60 %	3
Grain	Viking Pale Ale malt	1 kg (23.8%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	36 g	50 min	10 %
Aroma (end of boil)	Citra	5 g	5 min	12 %
Aroma (end of boil)	Ekuanot	5 g	5 min	14 %
Aroma (end of boil)	Simcoe	5 g	5 min	13.2 %
Dry Hop	Citra	25 g	4 day(s)	12 %
Dry Hop	Ekuanot	25 g	4 day(s)	14 %
Dry Hop	Simcoe	25 g	4 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	10 g	---

Notes

- Start 22.11.2021 -> 5PSI
23.11.2021 -> 10PSI
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