

BoPeX Mocne

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **69**
- SRM **13.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz Red X	6.5 kg (76.5%)	79 %	30
Grain	Caramel/Crystal Malt - 10L	1 kg (11.8%)	75 %	20
Grain	Briess - Wheat Malt, Red	1 kg (11.8%)	81 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	5 g	60 min	6 %
Boil	Citra	5 g	60 min	12 %
Boil	Cascade	50 g	20 min	6 %
Boil	Citra	50 g	20 min	12 %
Boil	Cascade	80 g	5 min	6 %
Boil	Citra	80 g	5 min	12 %
Dry Hop	Cascade	50 g	5 day(s)	6 %
Dry Hop	Citra	50 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis