

# Gnaszipa

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **62**
- SRM **6.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (59.7%)	80 %	4
Grain	Strzegom Pale Ale	0.5 kg (7.5%)	79 %	6
Grain	Monachijski	1 kg (14.9%)	80 %	16
Grain	Pszeniczny	0.5 kg (7.5%)	85 %	4
Grain	Strzegom Karmel 30	0.3 kg (4.5%)	75 %	30
Grain	Karmelowy Jasny 30EBC	0.4 kg (6%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	12.6 %
Boil	Galaxy	15 g	30 min	15 %
Boil	Columbus/Tomahawk/Zeus	10 g	30 min	12.6 %
Aroma (end of boil)	Motueka	5 g	10 min	7 %
Boil	Amarillo	15 g	15 min	10.2 %
Boil	Motueka	15 g	15 min	7 %
Aroma (end of boil)	Amarillo	10 g	10 min	10.2 %
Aroma (end of boil)	Galaxy	10 g	5 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis