

# Gorączka IPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **23**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale/pils bydgoszcz	5 kg (83.3%)	79 %	5
Grain	Strzegom Monachijski typ I	1 kg (16.7%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	izabella	15 g	25 min	5 %
Whirlpool	Zula	50 g	0 min	8.3 %
Whirlpool	izabella	50 g	0 min	5 %
Dry Hop	Zula	50 g	2 day(s)	8.3 %
Dry Hop	izabella	50 g	2 day(s)	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	1100 ml	Fermentum Mobile