

## Hoops hoops

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- Gravity **16.8 BLG**
- ABV ---
- IBU **33**
- SRM **6.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **41 liter(s)**
- Trub loss **5 %**
- Size with trub loss **43 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **48.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **35.8 liter(s)**
- Total mash volume **48.6 liter(s)**

### Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | strzegom Przenica | 0.8 kg (6.3%) | --- % | --- |
| Grain | Strzegom Pale Ale | 12 kg (93.8%) | 79 %  | 6   |

### Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Citra  | 35 g   | 60 min | 12 %       |
| Boil                | Mosaic | 20 g   | 40 min | 10 %       |
| Aroma (end of boil) | Mosaic | 20 g   | 10 min | 10 %       |
| Aroma (end of boil) | Galaxy | 20 g   | 0 min  | 15 %       |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us 5 | Ale  | Dry  | 20 g   | ---        |