

# IPA #1

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- Gravity **16.1 BLG**
- ABV ---
- IBU **88**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (71.4%)	79 %	6
Grain	bestmalz caramel pils	2 kg (28.6%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	20 g	60 min	13.1 %
Boil	Amarillo	20 g	50 min	8.3 %
Boil	Equinox	20 g	40 min	13.1 %
Boil	Amarillo	20 g	30 min	8.3 %
Boil	Equinox	20 g	20 min	13.1 %
Boil	Amarillo	20 g	10 min	8.3 %
Dry Hop	Equinox	40 g	4 day(s)	13.1 %
Dry Hop	Amarillo	40 g	4 day(s)	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis us-05	Ale	Dry	11.5 g	---