

IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **67**
- SRM **6.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.75 kg (84.6%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 0.35 kg (10.8%) | 79 % | 22 |
| Grain | Weyermann - Carapils | 0.15 kg (4.6%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Amarillo | 15 g | 60 min | 9.5 % |
| Boil | Amarillo | 15 g | 30 min | 9.5 % |
| Boil | Amarillo | 20 g | 15 min | 9.5 % |
| Boil | Cascade PL | 10 g | 1 min | 5.2 % |
| Dry Hop | Cascade PL | 50 g | 7 day(s) | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|-------------|
| Wyeast - American Ale II | Ale | Liquid | 125 ml | Wyeast Labs |