

# IPA poprawka pierwszej IPY inne chmiele

- Gravity **16.8 BLG**
- ABV ---
- IBU **58**
- SRM **8.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **18.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (80.6%)	79 %	6
Grain	Weyermann - Melanoiden Malt	0.5 kg (8.1%)	81 %	53
Grain	Biscuit Malt	0.5 kg (8.1%)	79 %	45
Grain	Pszeniczny	0.2 kg (3.2%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	7.2 %
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Aroma (end of boil)	Amarillo	13 g	10 min	8.2 %
Aroma (end of boil)	Centennial	30 g	10 min	10.2 %
Aroma (end of boil)	Simcoe	9.5 g	10 min	9 %
Aroma (end of boil)	Cascade	35 g	0 min	7.2 %
Dry Hop	Citra	50 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis