

Lassssss

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **70**
- SRM **10.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (90.9%) | 79 % | 6 |
| Grain | Strzegom Karmel 150 | 0.5 kg (9.1%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------|--------|----------|------------|
| Boil | Galena | 25 g | 60 min | 12 % |
| Boil | Simcoe | 20 g | 30 min | 13.2 % |
| Boil | southern promise | 15 g | 30 min | 10 % |
| Aroma (end of boil) | Eureka! | 40 g | 1 min | 18 % |
| Dry Hop | Simcoe | 30 g | 5 day(s) | 13.2 % |
| Dry Hop | Galena | 80 g | 5 day(s) | 12 % |
| Dry Hop | Eureka! | 60 g | 5 day(s) | 18 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| liberty bell | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------|--------|---------|--------|
| Spice | pepy sosny | 50 g | Boil | 30 min |