

MMIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **68**
- SRM **7.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Simpsons - Maris Otter | 5.5 kg (84.6%) | 81 % | 6 |
| Grain | Pszeniczny | 0.3 kg (4.6%) | 85 % | 4 |
| Grain | Crystal II 200 | 0.2 kg (3.1%) | 71 % | 200 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (7.7%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Citra | 50 g | 60 min | 12 % |
| Boil | Amarillo | 15 g | 15 min | 9.5 % |
| Aroma (end of boil) | Cascade | 20 g | 0 min | 6 % |
| Dry Hop | Amarillo | 15 g | 7 day(s) | 9.5 % |
| Dry Hop | Cascade | 10 g | 7 day(s) | 6 % |
| Dry Hop | Cascade | 15 g | 3 day(s) | 6 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|--------|
| Herb | M | 150 g | Boil | 15 min |

Notes

- Blg końcowe z laktoza 16
Nov 12, 2018, 7:33 PM