

# TEST1

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- Gravity **13.6 BLG**
- ABV ---
- IBU **48**
- SRM **5.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (100%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	13.5 %
Boil	Cascade	10 g	45 min	7.7 %
Boil	Citra	10 g	30 min	13.5 %
Boil	Cascade	10 g	15 min	7.7 %
Boil	Cascade	10 g	10 min	7.7 %
Boil	Citra	10 g	5 min	13.5 %
Boil	Cascade	10 g	5 min	7.7 %

## Yeasts

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