

## W25.02.2017 IPA chmiele: MAGNUM, SYBILLA, CASCADE

- Gravity **10.2 BLG**
- ABV ---
- IBU **90**
- SRM **8.6**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (80%)	79 %	6
Grain	Karmelowy Czerwony	0.5 kg (20%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Sybilla	10 g	20 min	3.5 %
Boil	Cascade	10 g	20 min	6 %
Boil	Sybilla	25 g	10 min	3.5 %
Dry Hop	Cascade	15 g	7 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis

### Notes

- cicha 03.03.2017 Zapach i smak w porządku.  
*Mar 9, 2017, 12:13 PM*