

Tetyda (Brut IPA)

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **3.4**
- 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 **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4 kg (80%)	80 %	4
Grain	Platki ryżowe	0.5 kg (10%)	75 %	3
Sugar	Cukier	0.5 kg (10%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	45 min	13.5 %
Boil	Magnum	10 g	20 min	13.5 %
Aroma (end of boil)	Azacca - USA	50 g	2 min	14 %
Dry Hop	Azacca - USA	250 g	3 day(s)	14 %
Dry Hop	Citra - USA	150 g	3 day(s)	12 %
Dry Hop	Centennial	100 g	3 day(s)	10.5 %

Yeasts

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