

## 8 BRO IPA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **49**
- SRM **5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **51 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (60%)	80 %	5
Grain	Viking Wheat Malt	2 kg (20%)	83 %	5
Grain	Strzegom Monachijski typ I	2 kg (20%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	35 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	50 g	35 min	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	Skórka cytryny	50 g	Boil	30 min
Spice	Skórka pomarańczy	50 g	Boil	30 min