

# freeski ipa

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **14**
- SRM **2.9**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- 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	Strzegom Pilzneński	3 kg (66.7%)	80 %	4
Grain	Płatki owsiane	0.5 kg (11.1%)	60 %	3
Grain	Pszeniczny	1 kg (22.2%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Azacca	30 g	10 min	13.2 %
Whirlpool	Mosaic	30 g	10 min	12.8 %
Dry Hop	Azacca	70 g	3 day(s)	13.2 %
Dry Hop	Mosaic	70 g	3 day(s)	12.8 %