

Ice tea IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **42**
- SRM **8.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (69.8%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (23.3%) | 85 % | 4 |
| Grain | Karmelowy żytni Strzegom | 0.1 kg (2.3%) | 75 % | 150 |
| Grain | Strzegom Karmel 150 | 0.2 kg (4.7%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 2 g | 60 min | 15.5 % |
| Boil | Oktawia | 20 g | 30 min | 7.1 % |
| Boil | Marynka | 20 g | 30 min | 10 % |
| Boil | Nadwiślański | 5 g | 30 min | 5 % |