

ipa

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **18**
- SRM **5**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **17.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 0.4 kg (9.2%) | 85 % | 4 |
| Grain | Briess - Pale Ale Malt | 3.2 kg (73.6%) | 80 % | 7 |
| Grain | Karmelowy Jasny 30EBC | 0.35 kg (8%) | 75 % | 30 |
| Grain | Barley, Flaked | 0.4 kg (9.2%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Warrior | 10 g | 60 min | 15.5 % |
| Whirlpool | Galaxy | 10 g | 1 min | 14.5 % |
| Whirlpool | Citra | 10 g | 1 min | 13.5 % |
| Dry Hop | Galaxy | 40 g | 3 day(s) | 14.5 % |
| Dry Hop | Citra | 40 g | 3 day(s) | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |