

IPA #12

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **42**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **498.8 liter(s)**
- Total mash volume **641.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|-----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 50 kg (32.3%) | 81 % | 4 |
| Grain | Pszeniczny | 62.5 kg (40.3%) | 82 % | 4 |
| Grain | Płatki pszeniczne | 30 kg (19.4%) | 60 % | 3 |
| Sugar | Milk Sugar (Lactose) | 12.5 kg (8.1%) | 90 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 300 g | 60 min | 10.7 % |
| Whirlpool | Nelson Sauvín | 1000 g | 15 min | 10.2 % |
| Whirlpool | Motueka | 2000 g | 15 min | 9 % |
| Aroma (end of boil) | Motueka | 500 g | 10 min | 10.2 % |