

ipa

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **51**
- SRM **5.2**
- 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 **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (44.9%) | 80 % | 5 |
| Grain | Pilzneński | 1.65 kg (37.1%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (11.2%) | 85 % | 4 |
| Grain | Strzegom Karmel 30 | 0.3 kg (6.7%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Ekuanot | 15 g | 60 min | 13 % |
| Boil | Citra | 10 g | 15 min | 12 % |
| Boil | Mosaic | 10 g | 15 min | 12 % |
| Boil | Ekuanot | 5 g | 15 min | 13 % |
| Boil | Citra | 5 g | 5 min | 12 % |
| Boil | Mosaic | 10 g | 5 min | 12 % |
| Dry Hop | Ekuanot | 15 g | 2 day(s) | 13 % |