

# IPA

---

- Gravity **13.6 BLG**
- ABV ---
- IBU **60**
- SRM **10.1**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.3 kg (86%)	75 %	7
Grain	Żytni	0.5 kg (10%)	80 %	8
Grain	Strzegom Karmel 150	0.2 kg (4%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Aroma (end of boil)	Mosaic	12.5 g	15 min	12.5 %
Aroma (end of boil)	Mosaic	12.5 g	5 min	12.5 %
Dry Hop	Cascade	25 g	4 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	12.5 g	---