

# Ipa

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **29**
- SRM **8.8**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.8 kg (80%)	80 %	7
Grain	Monachijski	0.6 kg (10%)	80 %	16
Grain	Biscuit Malt	0.3 kg (5%)	79 %	45
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (5%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	15 g	60 min	14.3 %
Aroma (end of boil)	Admiral	15 g	0 min	14.3 %
Dry Hop	Admiral	20 g	3 day(s)	14.3 %
Boil	East Kent Goldings	15 g	60 min	5.1 %
Aroma (end of boil)	East Kent Goldings	15 g	0 min	5.1 %
Dry Hop	East Kent Goldings	20 g	3 day(s)	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	---