

# IPA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **61**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.7 kg (12.7%)	60 %	3
Grain	Płatki ryżowe	0.5 kg (9.1%)	80 %	2
Grain	Pilznieński	4.3 kg (78.2%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Aroma (end of boil)	lunga	70 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
k-97	Ale	Dry	11.5 g	Fermentis