

ipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **53**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 11.5 kg (95.8%) | 80 % | 4 |
| Grain | Monachijski Ciemny Steinbach | 0.5 kg (4.2%) | 100 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Magnum | 25 g | 60 min | 13.5 % |
| Boil | lunga | 40 g | 60 min | 11 % |
| Aroma (end of boil) | Citra | 40 g | 5 min | 12 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 20 g | 5 min | 15.5 % |
| Aroma (end of boil) | Mosaic | 20 g | 5 min | 10 % |
| Aroma (end of boil) | Amarillo | 40 g | 5 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |