

# IPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **41**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **20 %/h**
- Boil size **33.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (92.3%)	81 %	4
Grain	carabody	0.5 kg (7.7%)	75 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	25 g	30 min	12.2 %
Boil	Mosaic	25 g	10 min	11.8 %
Boil	Simcoe	25 g	10 min	13.2 %
Aroma (end of boil)	Cascade PL	25 g	0 min	5.5 %
Dry Hop	Ekuanot	25 g	4 day(s)	12.2 %
Dry Hop	Mosaic	25 g	4 day(s)	11.8 %
Dry Hop	Simcoe	25 g	4 day(s)	13.2 %
Dry Hop	Cascade PL	25 g	4 day(s)	5.5 %