

## ipa

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **77**
- SRM **5.8**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (83.3%)	85 %	7
Grain	Weyermann - Carapils	0.25 kg (8.3%)	78 %	4
Grain	Carahell	0.25 kg (8.3%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Książęcy	30 g	60 min	7.2 %
Whirlpool	Książęcy	60 g	45 min	7.2 %