

# ipa

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- Gravity **11.9 BLG**
- ABV ---
- IBU **17**
- SRM **40**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (50%)	90 %	621
Liquid Extract	ekstrakt słodowy jasny	1.7 kg (50%)	90 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	10 g	15 min	12 %
Boil	Challenger	10 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
uniwersalne ale	Ale	Dry	100 g	---