

## IPA #6

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **27**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **450 liter(s)**
- Total mash volume **600 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	87.5 kg (58.3%)	81 %	6
Grain	Viking Pale Ale malt	25 kg (16.7%)	80 %	5
Grain	Słód owsiany Fawcett	25 kg (16.7%)	61 %	5
Grain	Płatki owsiane	12.5 kg (8.3%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	200 g	60 min	17 %
Whirlpool	Citra	1000 g	15 min	12 %
Whirlpool	Cascade	500 g	15 min	6 %