

## 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 %        |