

Ipa Berlin

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **49**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **32.6 liter(s)**
- Total mash volume **41.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (37.6%) | 80 % | 4 |
| Grain | Maris Otter Crisp | 4.4 kg (47.3%) | 80 % | 6 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (5.4%) | 80 % | 6 |
| Grain | Płatki pszeniczne | 0.4 kg (4.3%) | 80 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (5.4%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Citra | 25 g | 20 min | 13.6 % |
| Boil | Amarillo | 50 g | 17 min | 8.4 % |
| Boil | Citra | 25 g | 5 min | 13.6 % |
| Boil | Mosaic | 50 g | 5 min | 11.6 % |
| Aroma (end of boil) | Amarillo | 50 g | 1 min | 8.4 % |
| Aroma (end of boil) | Mosaic | 50 g | 1 min | 11.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale K-97 | Ale | Dry | 11.5 g | Fermentis |