

## Ipa i wajzen

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **48**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (40%)	85 %	4
Grain	Pilzneński	2.5 kg (33.3%)	81 %	4
Grain	Viking Pale Ale malt	1.5 kg (20%)	80 %	5
Grain	Słód owsiany Fawcett	0.5 kg (6.7%)	61 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	Citra	15 g	15 min	12 %
Boil	Citra	15 g	1 min	11 %
Boil	Simcoe	15 g	15 min	13.2 %
Boil	Simcoe	15 g	15 min	13.2 %
Boil	Cascade	10 g	1 min	6 %
Boil	Cascade	20 g	15 min	6 %
Boil	Cascade	20 g	1 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	90 ml	Fermentum Mobile
Espe kveik	Ale	Dry	5 g	Domowe