

# Ipa\_maj

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **42**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (80%)	80 %	4
Grain	Płatki owsiane	1 kg (16%)	60 %	3
Grain	Słód zakwaszający	0.25 kg (4%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	5 g	60 min	16.7 %
Boil	Amarillo	30 g	30 min	10.3 %
Whirlpool	Summit	25 g	5 min	16.7 %
Whirlpool	Książęcy	60 g	5 min	7.2 %
Whirlpool	Amarillo	30 g	5 min	10.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	Fermentis Safale