

Ipa na lato

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **5.4**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński | 2.1 kg (40.4%) | 81 % | 4 |
| Grain | Pszeniczny | 2.1 kg (40.4%) | 85 % | 4 |
| Grain | Biscuit Malt | 0.5 kg (9.6%) | 79 % | 45 |
| Grain | Płatki owsiane | 0.5 kg (9.6%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|----------|------------|
| Boil | Zula | 30 g | 30 min | 9.7 % |
| Dry Hop | Zula | 70 g | 2 day(s) | 9.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s04 | Ale | Dry | 11.5 g | Fermentis |