

Ipa nowa maj

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **53**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Karmel 30 | 0.5 kg (7.5%) | 75 % | 30 |
| Grain | Viking Pale Ale malt | 4.5 kg (67.2%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (7.5%) | 85 % | 4 |
| Grain | Barley, Flaked | 0.8 kg (11.9%) | 70 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (6%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | lunga | 50 g | 60 min | 10.3 % |
| Boil | Cascade | 20 g | 15 min | 6 % |
| Boil | Cascade | 10 g | 5 min | 6 % |
| Aroma (end of boil) | Cascade | 20 g | 1 min | 6 % |