

## IPA USA Small one

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **60**
- SRM **8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

### Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

### Fermentables

| Type  | Name   | Amount          | Yield | EBC |
|-------|--|-----------------|-------|-----|
| Grain | Mep©Ale  | 1.6 kg (49.1%)  | 79 %  | 7   |
| Grain | Strzegom Pilzneński                              | 1 kg (30.7%)    | 80 %  | 4   |
| Grain | Słód Cookie<br>(bursztynowy)<br>Viking Malt 1 kg | 0.33 kg (10.1%) | 72 %  | 50  |
| Grain | Słód Abbey Malt®<br>40-50 EBC<br>Weyermann® 1 kg | 0.33 kg (10.1%) | 75 %  | 45  |

### Hops

| Use for   | Name               | Amount | Time   | Alpha acid |
|-----------|--------------------|--------|--------|------------|
| Whirlpool | Warrior® (USA)     | 30 g   | 30 min | 15.5 %     |
| Whirlpool | Ahtanum® (USA)     | 30 g   | 30 min | 3.4 %      |
| Whirlpool | Zythos® (USA) 90 g | 30 g   | 30 min | 11 %       |

### Yeasts

| Name          | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Fermentis S33 | Ale  | Dry  | 11.5 g | ---        |