

# IPA v1

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **27**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.9 liter(s)**

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński        | 5.5 kg (85%)   | 81 %  | 4   |
| Grain | Płatki owsiane    | 0.57 kg (8.8%) | 85 %  | 3   |
| Grain | Płatki pszeniczne | 0.4 kg (6.2%)  | 85 %  | 3   |

## Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | Marynka       | 30 g   | 60 min   | 8 %        |
| Boil      | taiheke       | 15 g   | 15 min   | 6.7 %      |
| Boil      | Nelson Sauvín | 15 g   | 5 min    | 11 %       |
| Whirlpool | Motueka       | 25 g   | 0 min    | 6.4 %      |
| Whirlpool | Waimea        | 50 g   | 0 min    | 17 %       |
| Dry Hop   | Nelson Sauvín | 85 g   | 0 day(s) | 11 %       |
| Dry Hop   | taiheke       | 85 g   | 0 day(s) | 6.7 %      |
| Dry Hop   | Motueka       | 75 g   | 0 day(s) | 7 %        |

## Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale  | Dry  | 10 g   | Mangrove Jack's |