

# ipa w kegu pod ciśnieniem

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **55**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2 kg (41.7%)	81 %	4
Grain	Viking Pale Ale malt	1.5 kg (31.3%)	80 %	5
Grain	Rice, Flaked	0.6 kg (12.5%)	70 %	2
Grain	Pszeniczny	0.7 kg (14.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	15 g	65 min	14 %
Boil	Citra	10 g	20 min	12 %
Boil	Citra	10 g	15 min	12 %
Boil	Citra	10 g	10 min	12 %
Aroma (end of boil)	Citra	10 g	5 min	12 %
Whirlpool	Citra	10 g	10 min	12 %
Whirlpool	Bravo	5 g	10 min	14 %
Dry Hop	Citra	60 g	4 day(s)	12 %
Dry Hop	Strisselspalt	30 g	1 day(s)	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
lebrew koln 3`	Ale	Slant	240 ml	---

## Notes

- 4 g gipsu  
2g chlorku wapnia  
0.5 g soli  
wysładzane wodą 5,5pH  
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