

# IPA wel

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **38**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **525 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **615.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **450 liter(s)**
- Total mash volume **600 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	100 kg (83.3%)	80 %	5
Grain	Strzegom Pszeniczny	12.5 kg (8.3%)	81 %	6
Grain	Strzegom Monachijski typ I	12.5 kg (8.3%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	400 g	60 min	13.2 %
Boil	Mosaic	300 g	30 min	10 %
Aroma (end of boil)	Citra	300 g	15 min	12 %
Whirlpool	Citra	300 g	0 min	12 %
Whirlpool	Mosaic	300 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w34-70	Lager	Dry	20 g	---