

IPA ZIELONA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (74.5%) | 80 % | 5 |
| Grain | Jęczmień niesłodowany | 0.4 kg (8.5%) | 75 % | 2 |
| Grain | Płatki owsiane | 0.25 kg (5.3%) | 85 % | 3 |
| Grain | Weyermann - Carapils | 0.2 kg (4.3%) | 78 % | 4 |
| Grain | cookie | 0.25 kg (5.3%) | --- % | --- |
| Grain | Karmelowy Jasny 30EBC | 0.1 kg (2.1%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Premiant | 15 g | 60 min | 8 % |
| Boil | Citra | 15 g | 5 min | 12 % |
| Boil | Calypso | 15 g | 5 min | 12 % |
| Boil | Mosaic | 15 g | 5 min | 10 % |