

# Ipaaaa

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- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **23**
- SRM **7.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	5 kg (61%)	80 %	6
Grain	Monachijski	1 kg (12.2%)	80 %	16
Grain	Caramel/Crystal Malt - 30L	0.2 kg (2.4%)	75 %	59
Grain	Pszeniczny	1 kg (12.2%)	85 %	4
Grain	Płatki owsiane	1 kg (12.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	50 min	12 %
Whirlpool	Amarillo	20 g	0 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	33 g	Fermentis