

# My first IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **53**
- SRM **6.4**
- Style **American IPA**

## 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 **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

| Type  | Name  | Amount       | Yield | EBC |
|-------|---|--------------|-------|-----|
| Grain | Słód jęczmienny<br>PALE ALE ZERO<br>Viking Malt | 5 kg (80%)   | 79 %  | 6   |
| Grain | Słód WIEDEŃSKI<br>Viking Malt                   | 1 kg (16%)   | 79 %  | 9   |
| Grain | Słód KARMELOWY<br>Viking Malt                   | 0.25 kg (4%) | 75 %  | 50  |

## Hops

| Use for             | Name                           | Amount | Time     | Alpha acid |
|---------------------|--------------------------------|--------|----------|------------|
| Boil                | chmiel goryczkowy<br>MARYNKA   | 30 g   | 60 min   | 6.7 %      |
| Boil                | chmiel goryczkowy<br>MARYNKA   | 20 g   | 20 min   | 6.7 %      |
| Aroma (end of boil) | chmiel goryczkowy<br>MARYNKA   | 20 g   | 0 min    | 6.7 %      |
| Dry Hop             | chmiel goryczkowy<br>MARYNKA   | 30 g   | 7 day(s) | 6.7 %      |
| Boil                | aromatyczny chmiel<br>LUBELSKI | 30 g   | 60 min   | 6 %        |
| Boil                | aromatyczny chmiel<br>LUBELSKI | 20 g   | 20 min   | 6 %        |
| Aroma (end of boil) | aromatyczny chmiel<br>LUBELSKI | 20 g   | 0 min    | 6 %        |
| Dry Hop             | aromatyczny chmiel<br>LUBELSKI | 30 g   | 7 day(s) | 6 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |