

Normalna IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **45**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **37.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński | 6.5 kg (78.3%) | 81 % | 4 |
| Grain | Briess - Pale Ale Malt | 0.8 kg (9.6%) | 80 % | 7 |
| Grain | Strzegom Wiedeński | 0.5 kg (6%) | 79 % | 10 |
| Grain | Monachijski | 0.5 kg (6%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Chinook | 15 g | 60 min | 13 % |
| Boil | Columbus/Tomahawk/Zeus | 12 g | 60 min | 15.5 % |
| Boil | Admiral | 20 g | 60 min | 14.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11.5 g | --- |