

# PADAKA IPA

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **107**
- SRM **6.3**
- 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 **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (71.4%)	85 %	7
Grain	Strzegom Wiedeński	1 kg (14.3%)	79 %	10
Grain	Weyermann - Bohemian Pilsner Malt	1 kg (14.3%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	10 %
Boil	Simcoe	30 g	60 min	13.2 %
Aroma (end of boil)	Equinox	30 g	10 min	13.1 %
Whirlpool	Citra	30 g	10 min	12 %

## Yeasts

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