

# TomIPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **49**
- SRM **8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.4 kg (80%)	80 %	5
Grain	Strzegom Monachijski typ I	0.3 kg (10%)	79 %	16
Grain	Słód Caramunich Typ II Weyermann	0.15 kg (5%)	73 %	120
Grain	Biscuit Malt	0.15 kg (5%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	8 g	60 min	14.3 %
Boil	Chinook	5 g	60 min	13 %
Boil	Chinook	5 g	15 min	13 %
Boil	Columbus/Tomahawk/Zeus	5 g	15 min	15.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	5 g	1 min	15.5 %
Aroma (end of boil)	Cascade PL	5 g	1 min	5.2 %
Dry Hop	Cascade PL	10 g	7 day(s)	5.2 %
Dry Hop	Columbus/Tomahawk/Zeus	10 g	7 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

## Notes

- Pierwsza IPA  
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