

# TulIPAn

- Gravity **15 BLG**
- ABV ---
- IBU **65**
- SRM **4.6**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (44.4%)	79 %	6
Grain	Strzegom Pilzneński	2 kg (44.4%)	80 %	4
Grain	Płatki owsiane	0.5 kg (11.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	60 min	4 %
Boil	Citra	10 g	10 min	12 %
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Magnum	20 g	60 min	11.5 %
Dry Hop	Citra	10 g	6 day(s)	12 %
Dry Hop	Simcoe	10 g	6 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	15 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	goździki	10 g	Boil	5 min