

## Test ipa

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **43**
- SRM **7.2**
- 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 **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (62.5%)   | 80 %  | 5   |
| Grain | Słód owsiany Fawcett | 0.5 kg (10.4%) | 61 %  | 5   |
| Grain | Pszeniczny           | 1 kg (20.8%)   | 85 %  | 4   |
| Grain | Strzegom Karmel 150  | 0.3 kg (6.3%)  | 75 %  | 150 |

### Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Cascade PL    | 50 g   | 30 min | 5.2 %      |
| Boil    | Topaz         | 5 g    | 60 min | 18.3 %     |
| Boil    | Zula          | 20 g   | 10 min | 8.3 %      |
| Boil    | Nelson Sauvín | 10 g   | 10 min | 9.4 %      |