IPA #6

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **27**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **450 liter(s)**
- Total mash volume **600 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	87.5 kg *(58.3%)*	81 %	6
Grain	Viking Pale Ale malt	25 kg *(16.7%)*	80 %	5
Grain	Słód owsiany Fawcett	25 kg *(16.7%)*	61 %	5
Grain	Płatki owsiane	12.5 kg *(8.3%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	200 g	60 min	17 %
Whirlpool	Citra	1000 g	15 min	12 %
Whirlpool	Cascade	500 g	15 min	6 %