# #18 IPA IS THE NEW LAGER

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **72**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.7 liter(s)**
- Boil time **30 min**
- Evaporation rate **20 %/h**
- Boil size **9.2 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Strzegom Pilzneński | 1 kg *(40%)* | 80 % | 4 |
| Grain | Słód owsiany Fawcett | 1 kg *(40%)* | 61 % | 5 |
| Grain | Płatki pszeniczne | 0.5 kg *(20%)* | 60 % | 3 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Aroma (end of boil) | Oktawia | 10 g | 15 min | 8.3 % |
| Aroma (end of boil) | Oktawia | 10 g | 10 min | 8.3 % |
| Aroma (end of boil) | Oktawia | 20 g | 5 min | 8.3 % |
| Whirlpool | Oktawia | 50 g | 30 min | 8.3 % |
| Dry Hop | Zula | 30 g | 2 day(s) | 9.7 % |
| Dry Hop | Izabella | 30 g | 2 day(s) | 6.8 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Fermentis US-05 | Ale | Dry | 10 g | --- |

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Water Agent | Sól | 4 g | Mash | --- |