

# Ipa

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **24**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **32.7 liter(s)**

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt          | 5 kg (61.1%)   | 80 %  | 5   |
| Grain | Weyermann<br>pszeniczny jasny | 1.5 kg (18.3%) | 80 %  | 6   |
| Grain | Płatki owsiane                | 0.6 kg (7.3%)  | 60 %  | 3   |
| Grain | Płatki pszeniczn              | 0.5 kg (6.1%)  | 85 %  | 3   |
| Grain | Cara Gold<br>Castlemalting    | 0.2 kg (2.4%)  | 78 %  | 120 |
| Grain | oat malt                      | 0.38 kg (4.6%) | 77 %  | 5   |

## Hops

| Use for   | Name         | Amount | Time     | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil      | Azacca       | 7 g    | 20 min   | 14 %       |
| Whirlpool | Rakau (NZ)   | 70 g   | 30 min   | 9.5 %      |
| Dry Hop   | Simcoe       | 28 g   | 5 day(s) | 13.2 %     |
| Dry Hop   | Enigma (AUS) | 100 g  | 5 day(s) | 17.2 %     |
| Dry Hop   | Azacca       | 50 g   | 5 day(s) | 14 %       |