

## 4. IPA - NIETOPERZ

---

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **31**
- SRM **5**
- Style **American 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 **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (70%)	85 %	7
Grain	Płatki pszeniczne	0.5 kg (10%)	85 %	3
Grain	Płatki jęczmienne	0.5 kg (10%)	85 %	---
Grain	Płatki żytnie	0.5 kg (10%)	85 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Falconer's Flight	20 g	55 min	11 %
Boil	Falconer's Flight	20 g	5 min	11 %
Aroma (end of boil)	Falconer's Flight	20 g	0 min	11 %
Dry Hop	Falconer's Flight	60 g	5 day(s)	11 %
Dry Hop	Citra	50 g	5 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale