

## 28° ipa

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **51**
- SRM **10.6**
- 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 **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (29%)	85 %	4
Grain	Viking Pale Ale malt	3 kg (43.5%)	80 %	5
Grain	Płatki owsiane	0.4 kg (5.8%)	85 %	3
Grain	Karmelowy Czerwony	0.5 kg (7.2%)	75 %	59
Grain	Karmelowy Jasny 30EBC	0.25 kg (3.6%)	75 %	30
Grain	Strzegom Bursztynowy	0.5 kg (7.2%)	70 %	49
Grain	Karmelowy Pszeniczny Strzegom	0.25 kg (3.6%)	79 %	130

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bullion	50 g	30 min	8.8 %
Boil	Bullion	50 g	15 min	8.8 %
Aroma (end of boil)	Simcoe	50 g	0 min	13.2 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Centennial	50 g	3 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar BRY-97	Ale	Dry	11 g	danstar