

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 |