

# Amber Ipa

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **38**
- SRM **13.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **24.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (81.6%)	80 %	5
Grain	Monachijski	0.5 kg (8.2%)	80 %	16
Grain	Karmelowy	0.25 kg (4.1%)	--- %	600
Grain	Pszeniczny	0.38 kg (6.2%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amora preta	20 g	55 min	11.2 %
Boil	Hallertau Blanc	30 g	10 min	10 %
Boil	Cascade PL	70 g	5 min	5.2 %
Dry Hop	Cascade PL	30 g	7 day(s)	5.2 %
Dry Hop	Amora preta	40 g	7 day(s)	11 %