

## Baza do IPY

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **62**
- SRM **6.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.8 kg (64.1%)	80 %	5
Grain	Bestmalz Carmel Pils	0.25 kg (8.9%)	75 %	5
Grain	Monachijski	0.25 kg (8.9%)	80 %	16
Grain	Płatki owsiane	0.5 kg (17.8%)	60 %	3
Grain	Carafa III	0.01 kg (0.4%)	70 %	1034

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8 %
Aroma (end of boil)	Mandarina Bavaria	20 g	15 min	9 %
Dry Hop	Mandarina Bavaria	30 g	7 day(s)	9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis