

Florida IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **46**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) Bel | 5.5 kg (73.3%) | 80 % | 7 |
| Grain | Pszeniczny | 1 kg (13.3%) | 85 % | 4 |
| Grain | Płatki owsiane | 1 kg (13.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | lunga | 60 g | 50 min | 11 % |
| Whirlpool | Citra | 30 g | --- | 12 % |
| Whirlpool | Mosaic | 30 g | --- | 10 % |
| Dry Hop | Citra | 25 g | 5 day(s) | 12 % |
| Dry Hop | Mosaic | 35 g | 5 day(s) | 10 % |
| Dry Hop | Amarillo | 20 g | 5 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 11 g | Mangrove Jack's |