

# IPA 1.0

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- Gravity **14.7 BLG**
- ABV ---
- IBU **54**
- SRM **5.9**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (92.6%)	81 %	4
Grain	Strzegom Monachijski typ I	0.2 kg (3.7%)	79 %	16
Grain	Słód karmelowy Carared	0.2 kg (3.7%)	75 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	10 min	4 %
Boil	Lublin (Lubelski)	25 g	20 min	4 %
Boil	Marynka	40 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
drożdże us-05	Ale	Dry	10 g	---