

# Ipa

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **62**
- SRM **7.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **32.4 liter(s)**
- Total mash volume **41.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (54.1%)	80 %	7
Grain	Strzegom Monachijski typ II	2 kg (21.6%)	79 %	22
Grain	Pszeniczny	2 kg (21.6%)	85 %	4
Grain	Cara Gold	0.25 kg (2.7%)	75 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Whirlpool	Simcoe	30 g	40 min	13.2 %
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Dry Hop	Simcoe	60 g	7 day(s)	13.2 %
Boil	Simcoe	30 g	30 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale