

# IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **51**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **14.1 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.3 kg (52.6%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (22.9%)	81 %	6
Grain	Słód owsiany Fawcett	0.5 kg (11.4%)	61 %	5
Grain	Płatki owsiane	0.5 kg (11.4%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.075 kg (1.7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Citra	15 g	20 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	150 ml	Fermentis