

# IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **55**
- SRM **5.8**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **29.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki jęczmienne	0.9 kg (14.5%)	85 %	3
Grain	Briess - Pale Ale Malt	5 kg (80.6%)	80 %	7
Liquid Extract	Ekstrakt płynny 20-30 EBC	0.3 kg (4.8%)	80 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vital	30 g	60 min	12.71 %
Whirlpool	Mosaic	50 g	20 min	10 %
Dry Hop	Citra	50 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	20 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	4 g	Mash	60 min
Other	Witamina C	2 g	Boil	60 min