

# ipa

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- Gravity **13.8 BLG**
- ABV ---
- IBU **56**
- SRM **5.3**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (72.9%)	81 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (10.4%)	79 %	16
Grain	Pszeniczny	0.5 kg (10.4%)	85 %	4
Grain	Weyermann - Carapils	0.3 kg (6.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	13.5 %
Boil	Magnum	18 g	60 min	13.5 %
Aroma (end of boil)	Citra	20 g	10 min	13.5 %
Dry Hop	Citra	20 g	10 day(s)	13.5 %