

# IPA

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- Gravity **16.4 BLG**
- ABV ---
- IBU **46**
- SRM **4.8**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7.47 kg (90%)	77 %	4
Grain	Płatki pszeniczne	0.415 kg (5%)	77 %	3
Grain	Weyermann - Carapils	0.415 kg (5%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	21 g	60 min	13.3 %
Boil	Columbus/Tomahawk/Zeus	15 g	30 min	15.5 %
Boil	Chinook	15 g	10 min	10.5 %
Boil	Chinook	30 g	2 min	10.5 %