

# IpA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **47**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	12 kg (85.7%)	81 %	4
Grain	Briess - Carapils Malt	1 kg (7.1%)	74 %	3
Grain	Briess - Vienna Malt	1 kg (7.1%)	77.5 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	16 g	60 min	12 %
Boil	Tradition	9 g	60 min	6 %
Boil	Sterling	50 g	60 min	4.5 %
Boil	Chinook	50 g	60 min	13 %