

# IpA

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **45**
- SRM **3.8**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **35.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (72.7%)	81 %	4
Grain	Monachijski	1 kg (18.2%)	80 %	16
Sugar	glukoza	0.5 kg (9.1%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	citra	30 g	30 min	13.6 %
Boil	falconers flight	50 g	10 min	10.5 %
Aroma (end of boil)	Citra	20 g	1 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Ale	Dry	10 g	Safale