

# IPA do domu

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **21**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt  | 5.5 kg (94.8%) | 80 %  | 5   |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (5.2%)  | 75 %  | 30  |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Galaxy     | 15 g   | 60 min   | 14.5 %     |
| Whirlpool | Simcoe     | 10 g   | 1 min    | 13.2 %     |
| Whirlpool | Centennial | 10 g   | 1 min    | 9.4 %      |
| Whirlpool | Amarillo   | 10 g   | 1 min    | 8.8 %      |
| Whirlpool | Cascade    | 10 g   | ---      | 7.1 %      |
| Dry Hop   | Centennial | 20 g   | 4 day(s) | 9.4 %      |
| Dry Hop   | Simcoe     | 20 g   | 4 day(s) | 13.2 %     |
| Dry Hop   | Amarillo   | 20 g   | 4 day(s) | 8.8 %      |
| Dry Hop   | Cascade    | 20 g   | ---      | 7.1 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 500 g  | Fermentis  |