

ipa ipa ipa

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **48**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **47 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 3 kg (30%) | 80 % | 12 |
| Grain | Briess - Pilsen Malt | 2 kg (20%) | 80.5 % | 4 |
| Grain | Pszeniczny | 1 kg (10%) | 85 % | 4 |
| Sugar | cukier | 2 kg (20%) | 100 % | 2 |
| Grain | Płatki pszeniczne | 1 kg (10%) | 85 % | 3 |
| Grain | Płatki owsiane | 1 kg (10%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Amarillo | 25 g | 60 min | 9.5 % |
| Boil | Mosaic | 25 g | 60 min | 10 % |
| Boil | Citra | 25 g | 60 min | 12 % |
| Boil | Citra | 25 g | 30 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M07 British Ale | Ale | Dry | 11 g | Mangrove Jack's |