

IPA JAKAŚ

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **43**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **17 %**
- Size with trub loss **14 liter(s)**
- Boil time **40 min**
- Evaporation rate **17 %/h**
- Boil size **16 liter(s)**

Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg (94.1%)	81 %	4
Grain	Weyermann - Carapils	0.2 kg (5.9%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mix: Azacca, El D., Galaxy, Waimea	30 g	20 min	13.7 %
Aroma (end of boil)	Mix	30 g	0 min	13.7 %
Whirlpool	Mix	70 g	0 min	13.7 %
85C start 20min				
Dry Hop	Mix	70 g	2 day(s)	13.7 %

Notes

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