

# Ipa maj

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **47**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 6.7 kg (95.7%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II | 0.3 kg (4.3%)  | 79 %  | 22  |

## Hops

| Use for             | Name | Amount | Time   | Alpha acid |
|---------------------|------|--------|--------|------------|
| Boil                | Zula | 30 g   | 60 min | 9.9 %      |
| Boil                | Zula | 30 g   | 10 min | 9.9 %      |
| Boil                | Zula | 20 g   | 30 min | 9.9 %      |
| Aroma (end of boil) | Zula | 20 g   | 1 min  | 9.9 %      |