

IPA PL

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **61**
- SRM **5.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 4.5 kg (81.8%) | 80 % | 4 |
| Grain | Munich Malt | 0.7 kg (12.7%) | 80 % | 18 |
| Grain | Weyermann - Carared | 0.3 kg (5.5%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|----------|------------|
| Boil | Marynka | 40 g | 60 min | 10 % |
| Boil | Tradition | 25 g | 30 min | 5.5 % |
| Boil | Tradition | 25 g | 15 min | 5.5 % |
| Dry Hop | Citra | 25 g | 7 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|------|--------|------------|
| brewgo ale | Ale | Dry | 7 g | Browin |