

# IPA powrót do korzeni

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **41**
- SRM **4.5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wayermann Pale Ale	3 kg (46.2%)	85 %	5
Grain	Viking Pilsner malt	3 kg (46.2%)	82 %	4
Grain	Weyermann - Carapils	0.5 kg (7.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Falconer's	30 g	70 min	11.3 %
Aroma (end of boil)	Centennial	30 g	5 min	10.5 %
Whirlpool	Falconer's	30 g	0 min	11.3 %
Whirlpool	Citra	30 g	0 min	12.3 %
Dry Hop	Falconer's	30 g	2 day(s)	11.3 %
Dry Hop	Citra	30 g	2 day(s)	12.3 %
Dry Hop	Equinox	30 g	2 day(s)	13.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	safale