

IPA słody

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **72**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński | 5 kg (64.1%) | 80 % | 4 |
| Grain | Briess - Pale Ale Malt | 2 kg (25.6%) | 75 % | 7 |
| Grain | Chit Malt | 0.8 kg (10.3%) | 50 % | 2 |
| Sugar | cukier | 0 kg | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 60 g | 60 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|---------|--------|------------|
| 05 | Ale | Culture | 200 g | White Labs |