

IPA Wroclav

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **68**
- SRM **14.8**

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	Pszeniczny	1 kg (14.3%)	85 %	150
Grain	Pale ale	5 kg (71.4%)	79 %	6
Grain	Red ale	1 kg (14.3%)	75 %	70

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	50 g	10 min	10.5 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Amarillo	50 g	2 day(s)	9.5 %
Boil	Chinook	50 g	10 min	13 %
Boil	Cascade	50 g	10 min	6 %
Boil	Columbus/Tomahawk/Zeus	50 g	10 min	15.5 %