

# IPA ze Zbrojownią

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **68**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Słód owsiany Fawcett	1 kg (14.3%)	61 %	5
Grain	Płatki owsiane	1 kg (14.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	13.2 %
Whirlpool	Simcoe	25 g	20 min	13.2 %
Whirlpool	Mosaic	40 g	20 min	10 %
Whirlpool	Sabro	40 g	20 min	15 %
Aroma (end of boil)	Simcoe	15 g	0 min	13.2 %
Aroma (end of boil)	Mosaic	15 g	0 min	10 %
Aroma (end of boil)	Sabro	15 g	0 min	15 %
Dry Hop	Simcoe	35 g	6 day(s)	13.2 %
Dry Hop	Sabro	45 g	6 day(s)	15 %
Dry Hop	Mosaic	45 g	6 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis