

# IPman

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **54**
- SRM **9.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss --- %
- 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 **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **28.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (73.5%)	80 %	4
Grain	Strzegom Karmel 100	1 kg (14.7%)	75 %	100
Grain	Pszeniczny	0.5 kg (7.4%)	85 %	4
Grain	Płatki owsiane błysk	0.3 kg (4.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	60 min	11.2 %
Boil	Columbus/Tomahawk/Zeus	15 g	25 min	15.5 %
Boil	Citra	10 g	15 min	12 %
Boil	lunga	15 g	5 min	11 %
Boil	Citra	25 g	5 min	12 %
Dry Hop	Citra	15 g	7 day(s)	12 %
Dry Hop	lunga	15 g	7 day(s)	11 %
Dry Hop	Saaz (Czech Republic)	10 g	7 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Witamina C	5 g	Secondary	7 day(s)

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Pierwsze piwo autorskie - dużo piwa, dużo chmielu.  
*Mar 7, 2022, 9:15 PM*