

# MAX IPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **37**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **32.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

| Type  | Name                      | Amount         | Yield  | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 6.4 kg (90.1%) | 80.5 % | 6   |
| Grain | Bestmalz Carmel Pils      | 0.3 kg (4.2%)  | 75 %   | 5   |
| Grain | Platki owsiane            | 0.4 kg (5.6%)  | 60 %   | 3   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 30 g   | 30 min   | 11.5 %     |
| Aroma (end of boil) | Mosaic  | 50 g   | 1 min    | 11.8 %     |
| Whirlpool           | Mosaic  | 50 g   | 20 min   | 11.8 %     |
| Dry Hop             | Mosaic  | 100 g  | 3 day(s) | 11.8 %     |
| Dry Hop             | Strata  | 100 g  | 3 day(s) | 14 %       |

## Yeasts

| Name                          | Type | Form   | Amount | Laboratory |
|-------------------------------|------|--------|--------|------------|
| WLP001 - California Ale Yeast | Ale  | Liquid | 70 ml  | White Labs |