

# Moja IPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **66**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (83.3%)	81 %	4
Grain	Pszeniczny	1 kg (16.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	13 %
Boil	Mosaic	20 g	10 min	12 %
Boil	Citra	20 g	10 min	12 %
Aroma (end of boil)	Mosaic	20 g	0 min	12 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Dry Hop	Mosaic	100 g	---	12 %
Dry Hop	Citra	100 g	---	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis