

## Normalna IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **45**
- SRM **4.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **37.4 liter(s)**

### Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński             | 6.5 kg (78.3%) | 81 %  | 4   |
| Grain | Briess - Pale Ale Malt | 0.8 kg (9.6%)  | 80 %  | 7   |
| Grain | Strzegom Wiedeński     | 0.5 kg (6%)    | 79 %  | 10  |
| Grain | Monachijski            | 0.5 kg (6%)    | 80 %  | 16  |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Chinook                | 15 g   | 60 min | 13 %       |
| Boil    | Columbus/Tomahawk/Zeus | 12 g   | 60 min | 15.5 %     |
| Boil    | Admiral                | 20 g   | 60 min | 14.3 %     |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11.5 g | ---        |