

## P-IPA #1

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **55**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 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	Strzegom Pale Ale	3 kg (50%)	79 %	6
Grain	Słód pszeniczny Bestmalz	2.5 kg (41.7%)	82 %	5
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Cascade PL	20 g	20 min	5.2 %
Boil	Oktawia	20 g	20 min	7.1 %
Aroma (end of boil)	Chinook	20 g	5 min	10 %
Aroma (end of boil)	Oktawia	30 g	5 min	7.1 %
Dry Hop	Oktawia	50 g	---	7.1 %
Dry Hop	Cascade PL	10 g	---	5.2 %
Dry Hop	Chinook	10 g	---	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale