

Quad IPA

- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **46**
- SRM **6.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **2.93 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pilzneński | 5.3 kg (69.9%) | 81 % | 4 |
| Grain | Słód owsiany Fawcett | 1.14 kg (15%) | 61 % | 5 |
| Sugar | cukier | 0.76 kg (10%) | 70 % | 0 |
| Grain | Słód pszeniczny Bestmalz | 0.38 kg (5%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 5 g | 45 min | 15.5 % |
| Boil | Citra | 25 g | 15 min | 12 % |
| Boil | Citra | 35 g | 10 min | 12 % |
| Boil | Citra | 40 g | 5 min | 12 % |
| Dry Hop | Idaho 7 | 60 g | 4 day(s) | 12.7 % |
| Dry Hop | Galaxy | 60 g | 4 day(s) | 15 % |