

### 3. IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **89**
- SRM **6**
- Style **American IPA**

#### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

#### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

#### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (68.5%)  | 80 %  | 5   |
| Grain | Strzegom Pilzneński  | 1 kg (13.7%)  | 80 %  | 4   |
| Grain | Strzegom Wiedeński   | 0.5 kg (6.8%) | 79 %  | 10  |
| Grain | Monachijski          | 0.5 kg (6.8%) | 80 %  | 16  |
| Grain | Strzegom Karmel 30   | 0.3 kg (4.1%) | 75 %  | 30  |

#### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Simcoe   | 20 g   | 60 min   | 13.2 %     |
| Boil                | Simcoe   | 20 g   | 30 min   | 13.2 %     |
| Boil                | Citra    | 20 g   | 30 min   | 12 %       |
| Boil                | Amarillo | 20 g   | 30 min   | 9.5 %      |
| Boil                | Simcoe   | 20 g   | 15 min   | 13.2 %     |
| Boil                | Citra    | 10 g   | 15 min   | 12 %       |
| Boil                | Amarillo | 10 g   | 15 min   | 9.5 %      |
| Dry Hop             | Citra    | 20 g   | 4 day(s) | 12 %       |
| Dry Hop             | Amarillo | 40 g   | 4 day(s) | 9.5 %      |
| Aroma (end of boil) | Citra    | 10 g   | 0 min    | 12 %       |
| Aroma (end of boil) | Amarillo | 10 g   | 0 min    | 9.5 %      |

#### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 18 g   | Fermentis  |

#### Notes

- 15,5 BLG  
Gotowanie 30 min w tem 62 stopnie

Gotowanie 30 min w tem 70 stopni  
*Mar 7, 2021, 12:51 PM*