

Dr IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **10 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **55.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **33.3 liter(s)**
- Total mash volume **42.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6.5 kg (68.4%)	85 %	4
Grain	Weyermann - Pale Wheat Malt	2 kg (21.1%)	85 %	5
Grain	Platki owsiane	1 kg (10.5%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Amarillo	30 g	10 min	6.4 %
Aroma (end of boil)	Citra	30 g	10 min	12.8 %
Aroma (end of boil)	Simcoe	30 g	10 min	12.8 %
Whirlpool	Amarillo	30 g	15 min	6.4 %
Whirlpool	Citra	30 g	15 min	12.8 %
Whirlpool	Simcoe	30 g	15 min	12.8 %
Dry Hop	Amarillo	40 g	3 day(s)	6.4 %
Dry Hop	Citra	40 g	3 day(s)	12.8 %
Dry Hop	Simcoe	40 g	3 day(s)	12.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	10 g	---