

# Florida IPA

---

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **46**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

## Mash information

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

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) Bel | 5.5 kg (73.3%) | 80 %  | 7   |
| Grain | Pszeniczny            | 1 kg (13.3%)   | 85 %  | 4   |
| Grain | Płatki owsiane        | 1 kg (13.3%)   | 85 %  | 3   |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | lunga    | 60 g   | 50 min   | 11 %       |
| Whirlpool | Citra    | 30 g   | ---      | 12 %       |
| Whirlpool | Mosaic   | 30 g   | ---      | 10 %       |
| Dry Hop   | Citra    | 25 g   | 5 day(s) | 12 %       |
| Dry Hop   | Mosaic   | 35 g   | 5 day(s) | 10 %       |
| Dry Hop   | Amarillo | 20 g   | 5 day(s) | 9.5 %      |

## Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale  | Dry  | 11 g   | Mangrove Jack's |