

## IPA #10

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **26**
- SRM **3.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **402.5 liter(s)**
- Total mash volume **517.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	50 kg (39.2%)	80 %	4
Grain	Weyermann - Pale Wheat Malt	50 kg (39.2%)	85 %	4
Grain	Płatki pszeniczne	15 kg (11.8%)	60 %	3
Sugar	Corn Sugar (Dextrose)	12.5 kg (9.8%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Talus	2500 g	10 min	9 %
Whirlpool	Sabro	1000 g	10 min	15 %