

# IPA

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU ---
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	5 kg (68.5%)	78 %	6
Grain	Briess - Pilsen Malt	1 kg (13.7%)	80.5 %	2
Grain	Strzegom Monachijski typ II	0.8 kg (11%)	79 %	22
Grain	Płatki owsiane	0.5 kg (6.8%)	85 %	3