

# Ipa

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **56**
- SRM **3.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (78.1%)	81 %	4
Grain	Płatki pszeniczne	1 kg (15.6%)	85 %	3
Sugar	Cukier	0.4 kg (6.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	11.5 %
Boil	Simcoe	30 g	10 min	11.5 %
Whirlpool	Mosaic	58 g	10 min	12.6 %
Whirlpool	Galaxy	50 g	10 min	15.5 %
Dry Hop	Galaxy	50 g	2 day(s)	15.5 %
Dry Hop	Citra	50 g	2 day(s)	13.3 %
Dry Hop	Sorachi Ace	50 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	170 ml	Danstar