

## IPA #14

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **35**
- SRM **3.4**
- 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 **455 liter(s)**
- Total mash volume **585 liter(s)**

### Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 75 kg (52.6%)  | 81 %  | 3.5 |
| Grain | Weyermann - Pale Wheat Malt       | 25 kg (17.5%)  | 82 %  | 4   |
| Grain | Platki owsiane                    | 30 kg (21.1%)  | 60 %  | 3   |
| Sugar | Corn Sugar (Dextrose)             | 12.5 kg (8.8%) | 100 % | 0   |

### Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Centennial | 80 g   | 60 min   | 10.1 %     |
| Whirlpool | Centennial | 1250 g | 20 min   | 10.1 %     |
| Whirlpool | Simcoe     | 1250 g | 20 min   | 12.8 %     |
| Dry Hop   | Simcoe BIO | 2500 g | 5 day(s) | 12.5 %     |
| Dry Hop   | Mosaic BIO | 2500 g | 5 day(s) | 11.8 %     |
| Dry Hop   | Mosaic     | 2500 g | 3 day(s) | 11.8 %     |
| Dry Hop   | Idaho 7    | 3000 g | 3 day(s) | 14.1 %     |
| Dry Hop   | Centennial | 2350 g | 3 day(s) | 10.1 %     |