

# ipa

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **5.6**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (72.7%)	80 %	7
Grain	Strzegom Wiedeński	1.5 kg (27.3%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	10 min	13.2 %
Boil	Centennial	30 g	10 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis us 05	Ale	Dry	7 g	---