

# ipa

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **51**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (44.9%)	80 %	5
Grain	Pilzneński	1.65 kg (37.1%)	81 %	4
Grain	Pszeniczny	0.5 kg (11.2%)	85 %	4
Grain	Strzegom Karmel 30	0.3 kg (6.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	15 g	60 min	13 %
Boil	Citra	10 g	15 min	12 %
Boil	Mosaic	10 g	15 min	12 %
Boil	Ekuanot	5 g	15 min	13 %
Boil	Citra	5 g	5 min	12 %
Boil	Mosaic	10 g	5 min	12 %
Dry Hop	Ekuanot	15 g	2 day(s)	13 %