

# IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **97**
- SRM **4.4**

## 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 **2.5 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **20.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (67.8%)	80 %	5
Grain	Pszeniczny	1 kg (16.9%)	85 %	4
Grain	Weyermann - Carapils	0.5 kg (8.5%)	78 %	4
Grain	Płatki owsiane	0.4 kg (6.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %
Whirlpool	lunga	60 g	40 min	11 %
Whirlpool	Zula	60 g	40 min	9 %
Dry Hop	lunga	100 g	5 day(s)	11 %
Dry Hop	Zula	140 g	5 day(s)	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP029 - German Ale/Kölsch Yeast	Ale	Liquid	200 ml	White Labs