

# IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **55**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (66.7%)  | 80 %  | 7   |
| Grain | Pszeniczny             | 1 kg (13.3%)  | 85 %  | 4   |
| Grain | Monachijski            | 1 kg (13.3%)  | 80 %  | 16  |
| Grain | Płatki owsiane         | 0.5 kg (6.7%) | 85 %  | 3   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Citra   | 40 g   | 60 min   | 12.9 %     |
| Boil    | Chinook | 50 g   | 15 min   | 5.3 %      |
| Boil    | Chinook | 50 g   | 5 min    | 5.3 %      |
| Dry Hop | Chinook | 50 g   | 5 day(s) | 5.3 %      |

## Yeasts

| Name   | Type | Form | Amount | Laboratory  |
|--------|------|------|--------|-------------|
| fermen | Ale  | Dry  | 11 g   | Fermentalis |