

# IpA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **47**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

## Fermentables

| Type  | Name                   | Amount        | Yield  | EBC |
|-------|------------------------|---------------|--------|-----|
| Grain | Pilzneński             | 12 kg (85.7%) | 81 %   | 4   |
| Grain | Briess - Carapils Malt | 1 kg (7.1%)   | 74 %   | 3   |
| Grain | Briess - Vienna Malt   | 1 kg (7.1%)   | 77.5 % | 7   |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 16 g   | 60 min | 12 %       |
| Boil    | Tradition              | 9 g    | 60 min | 6 %        |
| Boil    | Sterling               | 50 g   | 60 min | 4.5 %      |
| Boil    | Chinook                | 50 g   | 60 min | 13 %       |