

# IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **61**
- SRM **5.4**
- Style **White IPA**

## 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 **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.7 kg (51.3%)	79 %	10
Grain	Weyermann pszeniczny jasny	1 kg (19%)	80 %	6
Grain	Wędzony bukiem Viking Malt	0.8 kg (15.2%)	82 %	10
Grain	Weyermann - Carapils	0.1 kg (1.9%)	78 %	4
Grain	Płatki jęczmienne	0.66 kg (12.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Citra	30 g	5 min	12 %
Dry Hop	Chinook	30 g	14 day(s)	13 %
Dry Hop	Citra	60 g	14 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis safale US-05	Ale	Dry	11.5 g	---