

## Ipa 26

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **55**
- SRM **4.9**
- 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	Strzegom Pale Ale	13 kg (92.9%)	79 %	6
Grain	Przenica	1 kg (7.1%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	14.6 %
Boil	Mosaic	30 g	60 min	12 %
Boil	Mosaic	15 g	25 min	12 %
Boil	Simcoe	30 g	25 min	12.1 %
Boil	Simcoe	30 g	8 min	13.2 %
Boil	Amarillo	30 g	2 min	9.5 %
Aroma (end of boil)	Green Bullet	30 g	0 min	11 %
Aroma (end of boil)	Simcoe	30 g	0 min	12 %