

# IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **78**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **26.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (63.5%)	80 %	5
Grain	Pilznieński	2 kg (31.7%)	81 %	4
Grain	Płatki owsiane	0.3 kg (4.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Belma	15 g	60 min	9.4 %
Boil	Enigma (AUS)	30 g	60 min	17.2 %
Aroma (end of boil)	Belma	15 g	15 min	9.4 %
Aroma (end of boil)	Enigma (AUS)	10 g	15 min	17.2 %
Dry Hop	Oktawia	30 g	3 day(s)	7.1 %
Dry Hop	Willamette	30 g	3 day(s)	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - US West Coast	Ale	Dry	20 g	Gozdawa