

# Ipa

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **44**
- SRM **4.8**
- Style **English 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 **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.3 kg (32.4%)	81 %	4
Grain	Płatki owsiane	0.4 kg (5.6%)	60 %	3
Grain	Viking Pale Ale malt	4 kg (56.3%)	80 %	3
Grain	Strzegom Karmel 30	0.2 kg (2.8%)	75 %	30
Grain	Żytmi	0.2 kg (2.8%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	amora preta	50 g	15 min	7 %
Boil	X13459	100 g	15 min	6.2 %
Dry Hop	X13459	100 g	7 day(s)	6.2 %
Dry Hop	Nelson Sauvín	50 g	7 day(s)	11 %