

# IPA

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- Gravity **16 BLG**
- ABV ---
- IBU **64**
- SRM **12.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	5.5 kg (87.3%)	83 %	6
Grain	Caramel/Crystal Malt - 80L	0.5 kg (7.9%)	74 %	160
Grain	Rice, Flaked	0.3 kg (4.8%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	40 min	14.6 %
Aroma (end of boil)	Equinox	30 g	20 min	14.2 %
Aroma (end of boil)	Amarillo	30 g	10 min	8.9 %

## Extras

Type	Name	Amount	Use for	Time
Fining	irlandzki	5 g	Boil	10 min