

# IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **48**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.7 kg (73%)	80 %	5
Grain	Pszeniczny	0.25 kg (6.8%)	85 %	4
Grain	Weyermann - Carapils	0.25 kg (6.8%)	78 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (13.5%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	15 g	30 min	10 %
Whirlpool	Galaxy	15 g	30 min	15 %
Dry Hop	Galaxy	30 g	2 day(s)	15 %
Dry Hop	Mosaic	30 g	2 day(s)	10 %
Boil	Mosaic	5 g	10 min	10 %
Dry Hop	Citra	15 g	2 day(s)	12 %
Boil	Warrior	15 g	15 min	15.5 %
Boil	Galaxy	5 g	10 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	kwask mlekowy 5ml	1 g	Mash	1 min
Spice	chlerek wapnia 1 łyżeczki	1 g	Mash	1 min

Spice	sól gorzka 3 łyżeczki	1 g	Mash	1 min
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