

# Ipa Berlin

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **49**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **32.6 liter(s)**
- Total mash volume **41.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (37.6%)	80 %	4
Grain	Maris Otter Crisp	4.4 kg (47.3%)	80 %	6
Grain	Weyermann pszeniczny jasny	0.5 kg (5.4%)	80 %	6
Grain	Płatki pszeniczne	0.4 kg (4.3%)	80 %	3
Grain	Płatki owsiane	0.5 kg (5.4%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	20 min	13.6 %
Boil	Amarillo	50 g	17 min	8.4 %
Boil	Citra	25 g	5 min	13.6 %
Boil	Mosaic	50 g	5 min	11.6 %
Aroma (end of boil)	Amarillo	50 g	1 min	8.4 %
Aroma (end of boil)	Mosaic	50 g	1 min	11.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis