

# IPA classic

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt zero	5 kg (83.3%)	80 %	5
Grain	Słód pszeniczny Viking	1 kg (16.7%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	14.1 %
Boil	Oktawia	0 g	15 min	9 %
Boil	marynka	0 g	60 min	6.5 %
Aroma (end of boil)	Oktawia	0 g	0 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-04	Ale	Slant	300 ml	---