

## ipa g

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **22**
- SRM **4.6**

### 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 **13.1 liter(s)**
- Total mash volume **16.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.75 kg (46.7%)	80 %	7
Grain	Pszeniczny	1.75 kg (46.7%)	85 %	4
Grain	płatki owsiane	0.25 kg (6.7%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	30 min	10 %
Aroma (end of boil)	Citra	10 g	10 min	12 %
Aroma (end of boil)	Amarillo	10 g	5 min	9.5 %
Whirlpool	Mosaic	10 g	0 min	10 %
Whirlpool	Citra	5 g	0 min	12 %
Whirlpool	Amarillo	5 g	0 min	9.5 %