

## Ipa\_maj

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **42**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

### Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (80%)   | 80 %  | 4   |
| Grain | Płatki owsiane      | 1 kg (16%)   | 60 %  | 3   |
| Grain | Słód zakwaszający   | 0.25 kg (4%) | 80 %  | 3   |

### Hops

| Use for   | Name     | Amount | Time   | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil      | Summit   | 5 g    | 60 min | 16.7 %     |
| Boil      | Amarillo | 30 g   | 30 min | 10.3 %     |
| Whirlpool | Summit   | 25 g   | 5 min  | 16.7 %     |
| Whirlpool | Książęcy | 60 g   | 5 min  | 7.2 %      |
| Whirlpool | Amarillo | 30 g   | 5 min  | 10.3 %     |

### Yeasts

| Name  | Type | Form | Amount | Laboratory       |
|-------|------|------|--------|------------------|
| US-05 | Ale  | Dry  | 11 g   | Fermentis Safale |