

# Ipa nowa maj

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **53**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 30	0.5 kg (7.5%)	75 %	30
Grain	Viking Pale Ale malt	4.5 kg (67.2%)	80 %	5
Grain	Pszeniczny	0.5 kg (7.5%)	85 %	4
Grain	Barley, Flaked	0.8 kg (11.9%)	70 %	4
Grain	Płatki owsiane	0.4 kg (6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	10.3 %
Boil	Cascade	20 g	15 min	6 %
Boil	Cascade	10 g	5 min	6 %
Aroma (end of boil)	Cascade	20 g	1 min	6 %