

# IPA PL

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **61**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                                      | Amount         | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 4.5 kg (81.8%) | 80 %  | 4   |
| Grain | Munich Malt                               | 0.7 kg (12.7%) | 80 %  | 18  |
| Grain | Weyermann -<br>Carared                    | 0.3 kg (5.5%)  | 75 %  | 45  |

## Hops

| Use for | Name      | Amount | Time     | Alpha acid |
|---------|-----------|--------|----------|------------|
| Boil    | Marynka   | 40 g   | 60 min   | 10 %       |
| Boil    | Tradition | 25 g   | 30 min   | 5.5 %      |
| Boil    | Tradition | 25 g   | 15 min   | 5.5 %      |
| Dry Hop | Citra     | 25 g   | 7 day(s) | 12 %       |

## Yeasts

| Name       | Type | Form | Amount | Laboratory |
|------------|------|------|--------|------------|
| brewgo ale | Ale  | Dry  | 7 g    | Browin     |