

# IPa Rympat

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **38**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (62.5%)	79 %	6
Grain	Karmelowy Jasny 30EBC	1 kg (12.5%)	75 %	30
Grain	Słód pszeniczny Bestmalz	1 kg (12.5%)	82 %	5
Grain	Płatki owsiane	1 kg (12.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Minstrel	15 g	60 min	7 %
Boil	Minstrel	15 g	50 min	7 %
Boil	Minstrel	10 g	40 min	7 %
Boil	Cascade	10 g	40 min	6 %
Boil	Cascade	10 g	30 min	6 %
Aroma (end of boil)	Cascade	30 g	30 min	6 %