

## IPA słody

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **67**
- SRM **5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg (76.1%)	75 %	4
Grain	Briess - Pale Ale Malt	2 kg (21.7%)	75 %	7
Sugar	cukier	0.2 kg (2.2%)	100 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	60 g	60 min	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
05	Ale	Culture	200 g	White Labs