

IPA v1

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **27**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (85%)	81 %	4
Grain	Płatki owsiane	0.57 kg (8.8%)	85 %	3
Grain	Płatki pszeniczne	0.4 kg (6.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8 %
Boil	taiheke	15 g	15 min	6.7 %
Boil	Nelson Sauvín	15 g	5 min	11 %
Whirlpool	Motueka	25 g	0 min	6.4 %
Whirlpool	Waimea	50 g	0 min	17 %
Dry Hop	Nelson Sauvín	85 g	0 day(s)	11 %
Dry Hop	taiheke	85 g	0 day(s)	6.7 %
Dry Hop	Motueka	75 g	0 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's