

ipa ver

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (61.2%) | 81 % | 4 |
| Grain | Pszeniczny | 0.6 kg (12.2%) | 85 % | 4 |
| Grain | Bestmalz Carmel Pils | 0.6 kg (12.2%) | 75 % | 5 |
| Grain | Abbey Malt Weyermann | 0.2 kg (4.1%) | 75 % | 45 |
| Grain | Płatki pszeniczne | 0.2 kg (4.1%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.3 kg (6.1%) | 85 % | 3 |