

IPA zwyczajna

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **49**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- 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 | Weyermann - Pale Ale Malt | 5 kg (62.5%) | 85 % | 7 |
| Grain | Weyermann - Pale Wheat Malt | 2 kg (25%) | 85 % | 5 |
| Grain | Oats, Flaked | 1 kg (12.5%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Chinook | 25 g | 20 min | 11.3 % |
| Boil | Citra | 25 g | 20 min | 12.3 % |
| Boil | Simcoe | 25 g | 20 min | 13.2 % |
| Boil | Mosaic | 25 g | 20 min | 10 % |
| Aroma (end of boil) | Chinook | 25 g | 0 min | 11.3 % |
| Aroma (end of boil) | Mosaic | 25 g | 0 min | 10 % |
| Aroma (end of boil) | Citra | 25 g | 0 min | 12.3 % |
| Aroma (end of boil) | Simcoe | 25 g | 0 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|-------------|
| Wyeast - Kolsch | Ale | Liquid | 500 ml | Wyeast Labs |