

# IPAL

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- Gravity **13.6 BLG**
- ABV ---
- IBU **38**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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	Briess - Pale Ale Malt	2.7 kg (55.1%)	80 %	7
Grain	Briess - Pilsen Malt	1.5 kg (30.6%)	80.5 %	2
Grain	Pszeniczny	0.7 kg (14.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	15 g	60 min	10 %
Boil	Sorachi Ace	15 g	15 min	10 %
Boil	Sorachi Ace	20 g	10 min	10 %
Boil	Sorachi Ace	30 g	2 min	10 %
Dry Hop	Sorachi Ace	40 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's American IPA	Ale	Dry	10 g	Mangroove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórki cytryny	30 g	Boil	5 min
Flavor	trawa cytrynowa	20 g	Boil	2 min