

# Klasyczna IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **61**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (67.6%)	80 %	5
Grain	Acid Malt	0.1 kg (2.7%)	58.7 %	6
Grain	Strzegom Wiedeński	1 kg (27%)	79 %	10
Grain	Karmelowy Czerwony	0.1 kg (2.7%)	75 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	13.9 %
Boil	Talus	10 g	15 min	11 %
Boil	Centennial	10 g	15 min	8.7 %
Aroma (end of boil)	Talus	10 g	1 min	11 %
Aroma (end of boil)	Centennial	10 g	1 min	8.7 %
Aroma (end of boil)	Citra	10 g	1 min	12.2 %
Boil	Citra	10 g	15 min	12.2 %