

# Reeb IPA #1

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **51**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **52.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **40.9 liter(s)**
- Total mash volume **51.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	10 kg (95.2%)	80 %	4
Grain	Płatki pszeniczne	0.5 kg (4.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	90 min	13.2 %
Dry Hop	Citra	50 g	7 day(s)	13.2 %
Aroma (end of boil)	Citra	50 g	10 min	13.2 %
Dry Hop	Citra	50 g	0 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis