

# Summer ipa

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- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **124**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (56.3%)	80 %	5
Grain	Pilznieński	1.2 kg (33.8%)	81 %	4
Grain	Strzegom Karmel 300	0.05 kg (1.4%)	70 %	299
Grain	Płatki orkiszowe	0.3 kg (8.5%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	60 g	60 min	15.5 %
Whirlpool	Galaxy	50 g	15 min	15 %
Aroma (end of boil)	Galaxy	50 g	5 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
ferment mobile	Ale	Liquid	30 ml	fermenum mobile