

v ipa

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **49**
- SRM **10.9**
- Style **English 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (83.3%) | 80 % | 7 |
| Grain | Strzegom Karmel 30 | 0.5 kg (8.3%) | 75 % | 30 |
| Grain | Strzegom Karmel 150 | 0.5 kg (8.3%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Citra | 30 g | 60 min | 12 % |
| Boil | Mosaic | 25 g | 15 min | 10 % |
| Aroma (end of boil) | Mandarina Bavaria | 30 g | 0 min | 10 % |
| Dry Hop | Citra | 20 g | 2 day(s) | 12 % |
| Dry Hop | Mosaic | 25 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 05 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|------|
| Water Agent | gips piwowarski | 5 g | Mash | --- |