

## 16. IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **15**
- SRM **4.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **27.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (25.6%)	80 %	7
Grain	Briess - Pilsen Malt	3 kg (38.5%)	80.5 %	2
Grain	Briess - Wheat Malt, White	1.5 kg (19.2%)	85 %	5
Grain	Oats, Malted	0.5 kg (6.4%)	80 %	2
Grain	Oats, Flaked	0.4 kg (5.1%)	80 %	2
Grain	Rice, Flaked	0.4 kg (5.1%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Hallertau Blanc	50 g	20 min	11 %
Dry Hop	Hallertau Blanc	50 g	7 day(s)	11 %
Dry Hop	izabela	50 g	7 day(s)	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze	Ale	Slant	200 ml	White Labs

### Notes

- 01.05 2021 - zatarte na 13 Plato. Kiepska wydajność bo filtracja się nie udała (spuszczone mieszając młuto, mętne jak po BIAB)
- 02.05.2021 - po dochłodzeniu zadana gęstość (4 pokolenie WLP067)
- 3.05.2021 - start fermentacja
- 16.05.2021 - na zimno
- Apr 30, 2021, 7:12 PM