

### 3. IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **89**
- SRM **6**
- Style **American IPA**

#### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

#### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

#### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (68.5%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (13.7%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (6.8%)	79 %	10
Grain	Monachijski	0.5 kg (6.8%)	80 %	16
Grain	Strzegom Karmel 30	0.3 kg (4.1%)	75 %	30

#### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Simcoe	20 g	30 min	13.2 %
Boil	Citra	20 g	30 min	12 %
Boil	Amarillo	20 g	30 min	9.5 %
Boil	Simcoe	20 g	15 min	13.2 %
Boil	Citra	10 g	15 min	12 %
Boil	Amarillo	10 g	15 min	9.5 %
Dry Hop	Citra	20 g	4 day(s)	12 %
Dry Hop	Amarillo	40 g	4 day(s)	9.5 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Aroma (end of boil)	Amarillo	10 g	0 min	9.5 %

#### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	18 g	Fermentis

#### Notes

- 15,5 BLG  
Gotowanie 30 min w tem 62 stopnie

Gotowanie 30 min w tem 70 stopni  
*Mar 7, 2021, 12:51 PM*