

Dr IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **10 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **55.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **33.3 liter(s)**
- Total mash volume **42.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 6.5 kg (68.4%) | 85 % | 4 |
| Grain | Weyermann - Pale Wheat Malt | 2 kg (21.1%) | 85 % | 5 |
| Grain | Płatki owsiane | 1 kg (10.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Aroma (end of boil) | Amarillo | 30 g | 10 min | 6.4 % |
| Aroma (end of boil) | Citra | 30 g | 10 min | 12.8 % |
| Aroma (end of boil) | Simcoe | 30 g | 10 min | 12.8 % |
| Whirlpool | Amarillo | 30 g | 15 min | 6.4 % |
| Whirlpool | Citra | 30 g | 15 min | 12.8 % |
| Whirlpool | Simcoe | 30 g | 15 min | 12.8 % |
| Dry Hop | Amarillo | 40 g | 3 day(s) | 6.4 % |
| Dry Hop | Citra | 40 g | 3 day(s) | 12.8 % |
| Dry Hop | Simcoe | 40 g | 3 day(s) | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US 05 | Ale | Dry | 10 g | --- |