

IPA #10

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **26**
- SRM **3.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **402.5 liter(s)**
- Total mash volume **517.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 50 kg (39.2%) | 80 % | 4 |
| Grain | Weyermann - Pale Wheat Malt | 50 kg (39.2%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 15 kg (11.8%) | 60 % | 3 |
| Sugar | Corn Sugar (Dextrose) | 12.5 kg (9.8%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|--------|------------|
| Whirlpool | Talus | 2500 g | 10 min | 9 % |
| Whirlpool | Sabro | 1000 g | 10 min | 15 % |