

IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **33**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (62.5%)	80 %	4
Grain	Płatki pszeniczne	0.7 kg (21.9%)	85 %	3
Grain	Płatki owsiane	0.5 kg (15.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	45 min	12 %
Aroma (end of boil)	Amarillo	15 g	1 min	9.5 %
Whirlpool	Mosaic	15 g	15 min	10 %
Dry Hop	Mosaic	25 g	2 day(s)	10 %
Dry Hop	Amarillo	30 g	2 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar