

# ipa

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **18**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **17.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.4 kg (9.2%)	85 %	4
Grain	Briess - Pale Ale Malt	3.2 kg (73.6%)	80 %	7
Grain	Karmelowy Jasny 30EBC	0.35 kg (8%)	75 %	30
Grain	Barley, Flaked	0.4 kg (9.2%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	15.5 %
Whirlpool	Galaxy	10 g	1 min	14.5 %
Whirlpool	Citra	10 g	1 min	13.5 %
Dry Hop	Galaxy	40 g	3 day(s)	14.5 %
Dry Hop	Citra	40 g	3 day(s)	13.5 %

## Yeasts

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