

# IPA 14 BLG

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **79**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **36 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **44.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **37 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 4.5 kg (48.6%) | --- % | 6   |
| Grain | Strzegom Pilzneński | 4 kg (43.2%)   | --- % | 4   |
| Grain | Pszeniczny          | 0.5 kg (5.4%)  | 85 %  | 4   |
| Grain | Cookie              | 0.25 kg (2.7%) | --- % | 50  |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 65 g   | 60 min   | 13 %       |
| Boil    | Citra                  | 25 g   | 15 min   | 12 %       |
| Boil    | Simcoe                 | 25 g   | 15 min   | 13.2 %     |
| Boil    | Citra                  | 25 g   | 5 min    | 12 %       |
| Boil    | Simcoe                 | 25 g   | 5 min    | 13.2 %     |
| Boil    | Citra                  | 25 g   | 1 min    | 12 %       |
| Boil    | Simcoe                 | 25 g   | 1 min    | 13.2 %     |
| Dry Hop | Citra                  | 30 g   | 7 day(s) | 12 %       |
| Dry Hop | Simcoe                 | 30 g   | 7 day(s) | 13.2 %     |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |