

ipa

- Gravity **13.8 BLG**
- ABV ---
- IBU **56**
- SRM **5.3**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (72.9%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (10.4%) | 79 % | 16 |
| Grain | Pszeniczny | 0.5 kg (10.4%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.3 kg (6.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|-----------|------------|
| Boil | Citra | 10 g | 60 min | 13.5 % |
| Boil | Magnum | 18 g | 60 min | 13.5 % |
| Aroma (end of boil) | Citra | 20 g | 10 min | 13.5 % |
| Dry Hop | Citra | 20 g | 10 day(s) | 13.5 % |