

# ipa

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **68**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (83.3%)	80 %	7
Grain	Pszeniczny	1 kg (16.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	mosaic	20 g	60 min	13.4 %
Boil	mosaic	20 g	30 min	13.4 %
Boil	hbc 472	30 g	15 min	9.3 %
Aroma (end of boil)	mosaic	20 g	10 min	13.4 %
Dry Hop	mosaic	30 g	5 day(s)	13.4 %
Dry Hop	hbc 472	90 g	5 day(s)	9.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-04	Ale	Dry	11.5 g	Fermentis