

# ipa

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- Gravity **15 BLG**
- ABV ---
- IBU **17**
- SRM **7.9**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (47.6%)	81 %	4
Grain	Briess - Pale Ale Malt	3 kg (28.6%)	80 %	7
Grain	Monachijski	1 kg (9.5%)	80 %	16
Grain	Strzegom Wiedeński	1 kg (9.5%)	79 %	10
Grain	Weyermann - Carared	0.5 kg (4.8%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %