

# Ipa

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **24**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **32.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (61.1%)	80 %	5
Grain	Weyermann pszeniczny jasny	1.5 kg (18.3%)	80 %	6
Grain	Płatki owsiane	0.6 kg (7.3%)	60 %	3
Grain	Płatki pszeniczn	0.5 kg (6.1%)	85 %	3
Grain	Cara Gold Castlemalting	0.2 kg (2.4%)	78 %	120
Grain	oat malt	0.38 kg (4.6%)	77 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	7 g	20 min	14 %
Whirlpool	Rakau (NZ)	70 g	30 min	9.5 %
Dry Hop	Simcoe	28 g	5 day(s)	13.2 %
Dry Hop	Enigma (AUS)	100 g	5 day(s)	17.2 %
Dry Hop	Azacca	50 g	5 day(s)	14 %