

# Ipa

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **54**
- SRM **7.2**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.4 kg (6.8%)	60 %	3
Grain	Płatki orkiszowe	0.2 kg (3.4%)	60 %	4
Grain	Strzegom Karmel 300	0.1 kg (1.7%)	70 %	299
Grain	Monachijski	1.5 kg (25.4%)	80 %	16
Grain	Viking Pale Ale malt	3.7 kg (62.7%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	100 g	10 min	7 %
Boil	BRU-1	50 g	10 min	15.7 %