

# IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **59**
- SRM **9.7**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2 kg (32.8%)	81 %	4
Grain	Weyermann - Pale Ale Malt	2 kg (32.8%)	85 %	7
Grain	Strzegom Wiedeński	1 kg (16.4%)	79 %	10
Grain	Monachijski	0.5 kg (8.2%)	80 %	16
Grain	Caramunich® typ I	0.5 kg (8.2%)	73 %	80
Grain	Strzegom Czekoladowy 400	0.1 kg (1.6%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	60 min	11.2 %
Boil	Marynka	30 g	40 min	10 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale