

# Ipa

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **44**
- SRM **4.8**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 2.3 kg (32.4%) | 81 %  | 4   |
| Grain | Płatki owsiane       | 0.4 kg (5.6%)  | 60 %  | 3   |
| Grain | Viking Pale Ale malt | 4 kg (56.3%)   | 80 %  | 3   |
| Grain | Strzegom Karmel 30   | 0.2 kg (2.8%)  | 75 %  | 30  |
| Grain | Żytmi                | 0.2 kg (2.8%)  | 85 %  | 8   |

## Hops

| Use for | Name          | Amount | Time     | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil    | amora preta   | 50 g   | 15 min   | 7 %        |
| Boil    | X13459        | 100 g  | 15 min   | 6.2 %      |
| Dry Hop | X13459        | 100 g  | 7 day(s) | 6.2 %      |
| Dry Hop | Nelson Sauvín | 50 g   | 7 day(s) | 11 %       |