

# IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **71**
- SRM **3.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **42.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.3 liter(s)**
- Total mash volume **37.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (41%)	--- %	4
Grain	Strzegom Pilzneński	4 kg (41%)	--- %	2
Grain	Płatki pszeniczne	0.5 kg (5.1%)	60 %	3
Grain	Płatki owsiane	0.5 kg (5.1%)	60 %	3
Grain	płatki ryżowe	0.45 kg (4.6%)	--- %	---
Sugar	cukier	0.3 kg (3.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	70 g	60 min	11 %
Boil	Mc Kinack	20 g	20 min	10.5 %
Boil	Azacca	20 g	20 min	12 %
Boil	Mc Kinack	20 g	5 min	10.5 %
Boil	Azacca	20 g	5 min	12 %
Boil	Mc Kinack	25 g	1 min	10.5 %
Boil	Azacca	25 g	1 min	12 %
Dry Hop	Mc Kinack	30 g	7 day(s)	10.5 %
Dry Hop	Azacca	30 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis