

# IPA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **58**
- SRM **9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (35.7%)	80 %	5
Grain	Pilzneński	2 kg (35.7%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (17.9%)	79 %	10
Grain	Caraamber	0.5 kg (8.9%)	75 %	59
Grain	Caraaroma	0.1 kg (1.8%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	50 min	13.5 %
Boil	Sorachi Ace	30 g	20 min	10 %
Dry Hop	Mosaic	60 g	7 day(s)	10 %