

# Ipa

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **23**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **82.6 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **27.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	8 kg (96.4%)	82 %	4
Grain	Strzegom Karmel 30	0.3 kg (3.6%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	11.6 %
Boil	Galaxy	20 g	0 min	14.5 %
Boil	Amarillo	20 g	0 min	8.8 %
Boil	Summit	20 g	0 min	17 %