

IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **100**
- SRM **7.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **31.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Viking Malt Pilsneński | 3 kg (42.7%) | 80 % | 4 |
| Grain | Viking Malt Pale Ale | 2 kg (28.5%) | 80 % | 6 |
| Grain | Viking Malt Monachijski Jasny | 1 kg (14.2%) | 80 % | 16 |
| Grain | Viking Malt Cookie | 1 kg (14.2%) | 80 % | 50 |
| Grain | Oats, Flaked | 0.01 kg (0.1%) | 80 % | 2 |
| Grain | Rice, Flaked | 0.01 kg (0.1%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|-----------|------------|
| Boil | Ekuanot | 10 g | 60 min | 14 % |
| Boil | Ekuanot | 10 g | 10 min | 14 % |
| Whirlpool | Ekuanot | 30 g | 60 min | 14 % |
| Dry Hop | Ekuanot | 50 g | 7 day(s) | 14 % |
| Boil | Bravo | 10 g | 60 min | 15.5 % |
| Boil | Bravo | 10 g | 10 min | 15.5 % |
| Whirlpool | Bravo | 30 g | 80 min | 15.5 % |
| Boil | Cascade PL | 10 g | 60 min | 5.2 % |
| Boil | Cascade PL | 10 g | 10 min | 5.2 % |
| Whirlpool | Cascade PL | 30 g | 80 min | 5.2 % |
| Dry Hop | Cascade PL | 7 g | 50 day(s) | 5.2 % |
| Boil | Oktavia PL | 10 g | 60 min | 7.8 % |
| Boil | Oktavia PL | 10 g | 10 min | 7.8 % |
| Whirlpool | Oktavia PL | 30 g | 80 min | 7.8 % |
| Dry Hop | Oktavia PL | 50 g | 7 day(s) | 7.8 % |