

# IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **73**
- SRM **0.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (90.9%)	--- %	---
Grain	Pszeniczny	0.3 kg (9.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	30 min	10.5 %
Boil	Nelson Sauvin	8 g	15 min	11 %
Boil	Simcoe	8 g	15 min	13.2 %
Boil	Nelson Sauvin	8 g	5 min	11 %
Boil	Simcoe	8 g	5 min	13.2 %
Boil	Citra	8 g	5 min	12 %
Boil	Nelson Sauvin	8 g	0 min	11 %
Boil	Simcoe	8 g	0 min	13.2 %
Boil	Citra	8 g	0 min	12 %
Dry Hop	Nelson Sauvin	7 g	7 day(s)	11 %
Dry Hop	Simcoe	7 g	7 day(s)	13.2 %
Dry Hop	Citra	7 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	80 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	kwas mlekowy	3 g	Mash	60 min