

# ipa

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **63**
- SRM **8.3**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale strzegom	4 kg (90.9%)	79 %	6
Grain	Słód carared Weyerman 40-60 EBC	0.2 kg (4.5%)	74 %	50
Grain	Słód Caramunich Typ III Weyerman 140-160	0.2 kg (4.5%)	73 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PL goryczkowy	25 g	60 min	9.5 %
Boil	Magnum PL goryczkowy	25 g	30 min	12 %