

# IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **67**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.75 kg (84.6%)	79 %	6
Grain	Strzegom Monachijski typ II	0.35 kg (10.8%)	79 %	22
Grain	Weyermann - Carapils	0.15 kg (4.6%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	60 min	9.5 %
Boil	Amarillo	15 g	30 min	9.5 %
Boil	Amarillo	20 g	15 min	9.5 %
Boil	Cascade PL	10 g	1 min	5.2 %
Dry Hop	Cascade PL	50 g	7 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	125 ml	Wyeast Labs