

# ipa

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **53**
- SRM **6.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.65 kg (38.4%)	80 %	5
Grain	cookie	0.25 kg (5.8%)	78 %	50
Grain	Pszeniczny	0.4 kg (9.3%)	85 %	4
Grain	golden ale	2 kg (46.5%)	80 %	11

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	25 g	60 min	12.9 %
Boil	Cashmere	50 g	5 min	6.7 %
Dry Hop	Jarrylo	50 g	7 day(s)	11.4 %
Dry Hop	El Dorado	25 g	7 day(s)	12.9 %