

# ipa ipa ipa

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **48**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **47 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (30%)	80 %	12
Grain	Briess - Pilsen Malt	2 kg (20%)	80.5 %	4
Grain	Pszeniczny	1 kg (10%)	85 %	4
Sugar	cukier	2 kg (20%)	100 %	2
Grain	Płatki pszeniczne	1 kg (10%)	85 %	3
Grain	Płatki owsiane	1 kg (10%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	60 min	9.5 %
Boil	Mosaic	25 g	60 min	10 %
Boil	Citra	25 g	60 min	12 %
Boil	Citra	25 g	30 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M07 British Ale	Ale	Dry	11 g	Mangrove Jack's