

# ipa konkurs

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **47**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (83.3%)	81 %	4
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	10 %
Boil	Nelson Sauvín	15 g	60 min	11 %
Boil	Mosaic	15 g	10 min	10 %
Boil	Nelson Sauvín	15 g	10 min	11 %
Dry Hop	Nelson Sauvín	60 g	3 day(s)	11 %
Dry Hop	Mosaic	60 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---