

Ipa_maj

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **42**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (80%) | 80 % | 4 |
| Grain | Płatki owsiane | 1 kg (16%) | 60 % | 3 |
| Grain | Słód zakwaszający | 0.25 kg (4%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Summit | 5 g | 60 min | 16.7 % |
| Boil | Amarillo | 30 g | 30 min | 10.3 % |
| Whirlpool | Summit | 25 g | 5 min | 16.7 % |
| Whirlpool | Książęcy | 60 g | 5 min | 7.2 % |
| Whirlpool | Amarillo | 30 g | 5 min | 10.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------------|
| US-05 | Ale | Dry | 11 g | Fermentis Safale |