

# ipa w kegu pod ciśnieniem

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **55**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 2 kg (41.7%)   | 81 %  | 4   |
| Grain | Viking Pale Ale malt              | 1.5 kg (31.3%) | 80 %  | 5   |
| Grain | Rice, Flaked                      | 0.6 kg (12.5%) | 70 %  | 2   |
| Grain | Pszeniczny                        | 0.7 kg (14.6%) | 85 %  | 4   |

## Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil                | Bravo         | 15 g   | 65 min   | 14 %       |
| Boil                | Citra         | 10 g   | 20 min   | 12 %       |
| Boil                | Citra         | 10 g   | 15 min   | 12 %       |
| Boil                | Citra         | 10 g   | 10 min   | 12 %       |
| Aroma (end of boil) | Citra         | 10 g   | 5 min    | 12 %       |
| Whirlpool           | Citra         | 10 g   | 10 min   | 12 %       |
| Whirlpool           | Bravo         | 5 g    | 10 min   | 14 %       |
| Dry Hop             | Citra         | 60 g   | 4 day(s) | 12 %       |
| Dry Hop             | Strisselspalt | 30 g   | 1 day(s) | 5 %        |

## Yeasts

| Name           | Type | Form  | Amount | Laboratory |
|----------------|------|-------|--------|------------|
| lebrew koln 3` | Ale  | Slant | 240 ml | ---        |

## Notes

- 4 g gipsu  
2g chlorku wapnia  
0.5 g soli  
wysładzane wodą 5,5pH  
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