

# IpaGrześ

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **83**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	2.1 kg (39.6%)	80 %	6
Grain	Pilzneński	2.2 kg (41.5%)	81 %	4
Grain	Płatki owsiane	1 kg (18.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	35 min	7.1 %
Boil	Citra	25 g	30 min	13.8 %
Aroma (end of boil)	Mosaic	30 g	10 min	10 %
Whirlpool	Mosaic	70 g	30 min	10 %