

# Quad IPA

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- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **46**
- SRM **6.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **2.93 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pilzneński               | 5.3 kg (69.9%) | 81 %  | 4   |
| Grain | Słód owsiany Fawcett     | 1.14 kg (15%)  | 61 %  | 5   |
| Sugar | cukier                   | 0.76 kg (10%)  | 70 %  | 0   |
| Grain | Słód pszeniczny Bestmalz | 0.38 kg (5%)   | 82 %  | 5   |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 5 g    | 45 min   | 15.5 %     |
| Boil    | Citra                  | 25 g   | 15 min   | 12 %       |
| Boil    | Citra                  | 35 g   | 10 min   | 12 %       |
| Boil    | Citra                  | 40 g   | 5 min    | 12 %       |
| Dry Hop | Idaho 7                | 60 g   | 4 day(s) | 12.7 %     |
| Dry Hop | Galaxy                 | 60 g   | 4 day(s) | 15 %       |