

# S.W.C. IPA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **53**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	3.5 kg (40.2%)	85 %	3
Grain	Pszeniczny	1.7 kg (19.5%)	85 %	4
Grain	Briess - Pale Ale Malt	2.4 kg (27.6%)	80 %	7
Grain	Bestmalz Carmel Pils	0.2 kg (2.3%)	75 %	5
Grain	Żytni	0.9 kg (10.3%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Galaxy	15 g	60 min	15 %
Boil	Galaxy	15 g	60 min	15 %
Boil	Mosaic	30 g	20 min	10 %
Boil	Amarillo	30 g	20 min	9.5 %
Boil	Galaxy	30 g	20 min	15 %
Whirlpool	Mosaic	40 g	0 min	10 %
Whirlpool	Galaxy	40 g	0 min	15 %
Dry Hop	Amarillo	90 g	3 day(s)	9.5 %
Dry Hop	Galaxy	90 g	2 day(s)	15 %