

## 5. IPA - BYK

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **41**
- SRM **3.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.8 kg (39.1%)	85 %	7
Grain	Pszeniczny	0.7 kg (15.2%)	85 %	4
Grain	Weyermann - Carapils	0.3 kg (6.5%)	78 %	4
Grain	Płatki owsiane	0.3 kg (6.5%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (10.9%)	85 %	3
Grain	płatki jęczmienne	0.5 kg (10.9%)	85 %	---
Grain	płatki żytnie	0.5 kg (10.9%)	85 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	20 g	70 min	15 %
Boil	Topaz	10 g	10 min	15 %
Boil	Ella (AUS)	5 g	10 min	14.6 %
Aroma (end of boil)	Enigma (AUS)	15 g	0 min	17.2 %
Aroma (end of boil)	Ella (AUS)	10 g	0 min	14.6 %
Dry Hop	Enigma (AUS)	45 g	5 day(s)	17.2 %
Dry Hop	Ella (AUS)	15 g	5 day(s)	14.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale