

## 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     |