

# ajpka

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **46**
- SRM **5.7**
- 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 **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (51.7%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (17.2%)	81 %	6
Grain	Abbey Malt Weyermann	0.2 kg (3.4%)	75 %	45
Grain	Strzegom Wiedeński	1.2 kg (20.7%)	79 %	10
Grain	Płatki owsiane	0.4 kg (6.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	12.2 %
Boil	Amarillo	50 g	2 min	8.2 %
Boil	Mosaic	24 g	2 min	10.4 %
Boil	citra	25 g	2 min	13.3 %