

## Dr IPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **3.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **10 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **55.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **33.3 liter(s)**
- Total mash volume **42.8 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt   | 6.5 kg (68.4%) | 85 %  | 4   |
| Grain | Weyermann - Pale Wheat Malt | 2 kg (21.1%)   | 85 %  | 5   |
| Grain | Platki owsiane              | 1 kg (10.5%)   | 60 %  | 3   |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Aroma (end of boil) | Amarillo | 30 g   | 10 min   | 6.4 %      |
| Aroma (end of boil) | Citra    | 30 g   | 10 min   | 12.8 %     |
| Aroma (end of boil) | Simcoe   | 30 g   | 10 min   | 12.8 %     |
| Whirlpool           | Amarillo | 30 g   | 15 min   | 6.4 %      |
| Whirlpool           | Citra    | 30 g   | 15 min   | 12.8 %     |
| Whirlpool           | Simcoe   | 30 g   | 15 min   | 12.8 %     |
| Dry Hop             | Amarillo | 40 g   | 3 day(s) | 6.4 %      |
| Dry Hop             | Citra    | 40 g   | 3 day(s) | 12.8 %     |
| Dry Hop             | Simcoe   | 40 g   | 3 day(s) | 12.8 %     |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US 05 | Ale  | Dry  | 10 g   | ---        |