

# Ice tea IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **42**
- SRM **8.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (69.8%)	80 %	5
Grain	Pszeniczny	1 kg (23.3%)	85 %	4
Grain	Karmelowy żytni Strzegom	0.1 kg (2.3%)	75 %	150
Grain	Strzegom Karmel 150	0.2 kg (4.7%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	2 g	60 min	15.5 %
Boil	Oktawia	20 g	30 min	7.1 %
Boil	Marynka	20 g	30 min	10 %
Boil	Nadwiślański	5 g	30 min	5 %