

# IPA 1.0

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- Gravity **14.7 BLG**
- ABV ---
- IBU **54**
- SRM **5.9**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Pilzneński                 | 5 kg (92.6%)  | 81 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.2 kg (3.7%) | 79 %  | 16  |
| Grain | Słód karmelowy Carared     | 0.2 kg (3.7%) | 75 %  | 39  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 25 g   | 10 min | 4 %        |
| Boil    | Lublin (Lubelski) | 25 g   | 20 min | 4 %        |
| Boil    | Marynka           | 40 g   | 60 min | 10 %       |

## Yeasts

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