

# IPA 1 z zacieranem

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **52**
- SRM **4.4**
- Style **English 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 **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.8 kg (97.4%)	80 %	6
Sugar	Glukoza piwowarska	0.13 kg (2.6%)	81 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	18 g	60 min	15.3 %
Boil	Columbus/Tomahawk/Zeus	10 g	30 min	15.3 %
Boil	Amarillo	5 g	15 min	8.8 %
Boil	Citra	5 g	15 min	13.5 %
Boil	Amarillo	5 g	5 min	8.8 %
Boil	Citra	5 g	5 min	13.5 %
Aroma (end of boil)	Amarillo	5 g	0 min	8.8 %
Aroma (end of boil)	Citra	5 g	0 min	13.5 %
Whirlpool	Amarillo	10 g	4 min	8.8 %
Whirlpool	Citra	10 g	4 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	224 ml	Danstar