

## IPA #12

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **42**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **498.8 liter(s)**
- Total mash volume **641.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	50 kg (32.3%)	81 %	4
Grain	Pszeniczny	62.5 kg (40.3%)	82 %	4
Grain	Płatki pszeniczne	30 kg (19.4%)	60 %	3
Sugar	Milk Sugar (Lactose)	12.5 kg (8.1%)	90 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	300 g	60 min	10.7 %
Whirlpool	Nelson Sauvín	1000 g	15 min	10.2 %
Whirlpool	Motueka	2000 g	15 min	9 %
Aroma (end of boil)	Motueka	500 g	10 min	10.2 %