

# IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **51**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **14.1 liter(s)**

## Mash information

- Mash efficiency **60 %**
- 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 | Strzegom Pilzneński  | 2.3 kg (52.6%)  | 80 %   | 4   |
| Grain | Strzegom Pszeniczny  | 1 kg (22.9%)    | 81 %   | 6   |
| Grain | Słód owsiany Fawcett | 0.5 kg (11.4%)  | 61 %   | 5   |
| Grain | Płatki owsiane       | 0.5 kg (11.4%)  | 85 %   | 3   |
| Sugar | Milk Sugar (Lactose) | 0.075 kg (1.7%) | 76.1 % | 0   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Citra | 15 g   | 60 min | 12 %       |
| Boil    | Citra | 15 g   | 20 min | 12 %       |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 150 ml | Fermentis  |