

IPA #14

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **35**
- SRM **3.4**
- 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 **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **455 liter(s)**
- Total mash volume **585 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 75 kg (52.6%) | 81 % | 3.5 |
| Grain | Weyermann - Pale Wheat Malt | 25 kg (17.5%) | 82 % | 4 |
| Grain | Platki owsiane | 30 kg (21.1%) | 60 % | 3 |
| Sugar | Corn Sugar (Dextrose) | 12.5 kg (8.8%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Centennial | 80 g | 60 min | 10.1 % |
| Whirlpool | Centennial | 1250 g | 20 min | 10.1 % |
| Whirlpool | Simcoe | 1250 g | 20 min | 12.8 % |
| Dry Hop | Simcoe BIO | 2500 g | 5 day(s) | 12.5 % |
| Dry Hop | Mosaic BIO | 2500 g | 5 day(s) | 11.8 % |
| Dry Hop | Mosaic | 2500 g | 3 day(s) | 11.8 % |
| Dry Hop | Idaho 7 | 3000 g | 3 day(s) | 14.1 % |
| Dry Hop | Centennial | 2350 g | 3 day(s) | 10.1 % |