

IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **55**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (66.7%)	80 %	7
Grain	Pszeniczny	1 kg (13.3%)	85 %	4
Grain	Monachijski	1 kg (13.3%)	80 %	16
Grain	Płatki owsiane	0.5 kg (6.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	60 min	12.9 %
Boil	Chinook	50 g	15 min	5.3 %
Boil	Chinook	50 g	5 min	5.3 %
Dry Hop	Chinook	50 g	5 day(s)	5.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
fermen	Ale	Dry	11 g	Fermentalis