

# IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **44**
- SRM **5.1**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **35.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (92.3%)	80 %	5
Grain	Monachijski	0.25 kg (3.8%)	80 %	16
Grain	Strzegom Wiedeński	0.25 kg (3.8%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Mosaic	15 g	45 min	10 %
Boil	Amarillo	15 g	20 min	9.5 %