

# IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **8.7**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.9 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **16.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.1 kg (71.4%)	80 %	5
Grain	Castle Pale Ale	0.6 kg (20.4%)	80 %	8
Grain	Caramel/Crystal Malt - 60L	0.16 kg (5.4%)	74 %	118
Grain	Strzegom Czekoladowy jasny	0.03 kg (1%)	68 %	400
Grain	Victory Malt	0.05 kg (1.7%)	73 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	10 %
Boil	Cascade	15 g	10 min	5.5 %
Whirlpool	Cascade	10 g	15 min	5.5 %
Dry Hop	Citra	15 g	3 day(s)	12 %
Dry Hop	Cascade	10 g	3 day(s)	6 %
Dry Hop	Mandarina Bavaria	25 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	100 ml	Fermentum Mobile