

# ipa

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **44**
- SRM **7.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Pale ale / pils            | 5 kg (82%)    | 79 %  | 6   |
| Grain | Monachijski                | 0.5 kg (8.2%) | 80 %  | 16  |
| Grain | Strzegom Karmel 30         | 0.4 kg (6.6%) | 75 %  | 30  |
| Grain | Caramel/Crystal Malt - 60L | 0.2 kg (3.3%) | 74 %  | 118 |

## Hops

| Use for | Name            | Amount | Time     | Alpha acid |
|---------|-----------------|--------|----------|------------|
| Boil    | Chinook, magnum | 14 g   | 60 min   | 13 %       |
| Boil    | Styrian Golding | 20 g   | 30 min   | 5 %        |
| Boil    | Centennial      | 28 g   | 20 min   | 10.5 %     |
| Boil    | Cascade         | 28 g   | 1 min    | 7 %        |
| Dry Hop | Cascade         | 25 g   | 3 day(s) | 7 %        |
| Dry Hop | Centennial      | 25 g   | 3 day(s) | 10.5 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| ale  | Ale  | Dry  | 10 g   | DP         |