

# IPA

- Gravity **13.1 BLG**
- ABV ---
- IBU **100**
- SRM **7.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **31.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pilsneński	3 kg (42.7%)	80 %	4
Grain	Viking Malt Pale Ale	2 kg (28.5%)	80 %	6
Grain	Viking Malt Monachijski Jasny	1 kg (14.2%)	80 %	16
Grain	Viking Malt Cookie	1 kg (14.2%)	80 %	50
Grain	Oats, Flaked	0.01 kg (0.1%)	80 %	2
Grain	Rice, Flaked	0.01 kg (0.1%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	10 g	60 min	14 %
Boil	Ekuanot	10 g	10 min	14 %
Whirlpool	Ekuanot	30 g	60 min	14 %
Dry Hop	Ekuanot	50 g	7 day(s)	14 %
Boil	Bravo	10 g	60 min	15.5 %
Boil	Bravo	10 g	10 min	15.5 %
Whirlpool	Bravo	30 g	80 min	15.5 %
Boil	Cascade PL	10 g	60 min	5.2 %
Boil	Cascade PL	10 g	10 min	5.2 %
Whirlpool	Cascade PL	30 g	80 min	5.2 %
Dry Hop	Cascade PL	7 g	50 day(s)	5.2 %
Boil	Oktavia PL	10 g	60 min	7.8 %
Boil	Oktavia PL	10 g	10 min	7.8 %
Whirlpool	Oktavia PL	30 g	80 min	7.8 %
Dry Hop	Oktavia PL	50 g	7 day(s)	7.8 %