

# ipa

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **53**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	11.5 kg (95.8%)	80 %	4
Grain	Monachijski Ciemny Steinbach	0.5 kg (4.2%)	100 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	lunga	40 g	60 min	11 %
Aroma (end of boil)	Citra	40 g	5 min	12 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	20 g	5 min	15.5 %
Aroma (end of boil)	Mosaic	20 g	5 min	10 %
Aroma (end of boil)	Amarillo	40 g	5 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis