

# IPA

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **88**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.625 kg (59.3%)	80 %	5
Grain	Strzegom Pilzneński	1.8 kg (40.7%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	50 min	8.8 %
Boil	Citra	25 g	10 min	13.5 %
Boil	Mosaic	20 g	10 min	12 %
Boil	Cascade	25 g	10 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---