

# IPA do domu

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **21**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (94.8%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.3 kg (5.2%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	15 g	60 min	14.5 %
Whirlpool	Simcoe	10 g	1 min	13.2 %
Whirlpool	Centennial	10 g	1 min	9.4 %
Whirlpool	Amarillo	10 g	1 min	8.8 %
Whirlpool	Cascade	10 g	---	7.1 %
Dry Hop	Centennial	20 g	4 day(s)	9.4 %
Dry Hop	Simcoe	20 g	4 day(s)	13.2 %
Dry Hop	Amarillo	20 g	4 day(s)	8.8 %
Dry Hop	Cascade	20 g	---	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	500 g	Fermentis