

# IPA JAKAŚ

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **30.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **32.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (76.9%)	81 %	4
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.7%)	60 %	3
Grain	Słód owsiany Fawcett	0.5 kg (7.7%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mix: Simcoe Citra Amarillo	75 g	10 min	13.7 %
Aroma (end of boil)	Mix	75 g	0 min	13.7 %
Whirlpool	Mix	75 g	0 min	13.7 %
85C start 20min				
Dry Hop	Mix	75 g	5 day(s)	13.7 %

## Notes

- 14 01 23 warzenie  
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