

# Ipa maj

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **47**
- SRM **4.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.7 kg (95.7%)	80 %	5
Grain	Strzegom Monachijski typ II	0.3 kg (4.3%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	30 g	60 min	9.9 %
Boil	Zula	30 g	10 min	9.9 %
Boil	Zula	20 g	30 min	9.9 %
Aroma (end of boil)	Zula	20 g	1 min	9.9 %