

IPA słody

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **72**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (64.1%)	80 %	4
Grain	Briess - Pale Ale Malt	2 kg (25.6%)	75 %	7
Grain	Chit Malt	0.8 kg (10.3%)	50 %	2
Sugar	cukier	0 kg	100 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	60 g	60 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
05	Ale	Culture	200 g	White Labs