

IPA słody

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **68**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (75%)	80 %	4
Grain	Briess - Pale Ale Malt	1 kg (12.5%)	75 %	7
Grain	Chit Malt	1 kg (12.5%)	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