

# IPA zwyczajna

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **49**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- 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 | Weyermann - Pale Ale Malt   | 5 kg (62.5%) | 85 %  | 7   |
| Grain | Weyermann - Pale Wheat Malt | 2 kg (25%)   | 85 %  | 5   |
| Grain | Oats, Flaked                | 1 kg (12.5%) | 80 %  | 2   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Chinook | 25 g   | 20 min | 11.3 %     |
| Boil                | Citra   | 25 g   | 20 min | 12.3 %     |
| Boil                | Simcoe  | 25 g   | 20 min | 13.2 %     |
| Boil                | Mosaic  | 25 g   | 20 min | 10 %       |
| Aroma (end of boil) | Chinook | 25 g   | 0 min  | 11.3 %     |
| Aroma (end of boil) | Mosaic  | 25 g   | 0 min  | 10 %       |
| Aroma (end of boil) | Citra   | 25 g   | 0 min  | 12.3 %     |
| Aroma (end of boil) | Simcoe  | 25 g   | 0 min  | 13.2 %     |

## Yeasts

| Name            | Type | Form   | Amount | Laboratory  |
|-----------------|------|--------|--------|-------------|
| Wyeast - Kolsch | Ale  | Liquid | 500 ml | Wyeast Labs |