

IPAL

- Gravity **13.6 BLG**
- ABV ---
- IBU **38**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 2.7 kg (55.1%) | 80 % | 7 |
| Grain | Briess - Pilsen Malt | 1.5 kg (30.6%) | 80.5 % | 2 |
| Grain | Pszeniczny | 0.7 kg (14.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Sorachi Ace | 15 g | 60 min | 10 % |
| Boil | Sorachi Ace | 15 g | 15 min | 10 % |
| Boil | Sorachi Ace | 20 g | 10 min | 10 % |
| Boil | Sorachi Ace | 30 g | 2 min | 10 % |
| Dry Hop | Sorachi Ace | 40 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|------|------|--------|------------------|
| Mangrove Jack's American IPA | Ale | Dry | 10 g | Mangroove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|---------|-------|
| Flavor | skórki cytryny | 30 g | Boil | 5 min |
| Flavor | trawa cytrynowa | 20 g | Boil | 2 min |