

# Klasyczna IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **61**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (67.6%) | 80 %   | 5   |
| Grain | Acid Malt            | 0.1 kg (2.7%)  | 58.7 % | 6   |
| Grain | Strzegom Wiedeński   | 1 kg (27%)     | 79 %   | 10  |
| Grain | Karmelowy Czerwony   | 0.1 kg (2.7%)  | 75 %   | 50  |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 15 g   | 60 min | 13.9 %     |
| Boil                | Talus                  | 10 g   | 15 min | 11 %       |
| Boil                | Centennial             | 10 g   | 15 min | 8.7 %      |
| Aroma (end of boil) | Talus                  | 10 g   | 1 min  | 11 %       |
| Aroma (end of boil) | Centennial             | 10 g   | 1 min  | 8.7 %      |
| Aroma (end of boil) | Citra                  | 10 g   | 1 min  | 12.2 %     |
| Boil                | Citra                  | 10 g   | 15 min | 12.2 %     |