

# Kolonijna IPA

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- Gravity **12.4 BLG**
- ABV ---
- IBU **58**
- SRM **8.6**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.7 kg (94.9%)	85 %	7
Grain	Crystal II 200	0.25 kg (5.1%)	71 %	200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Phoenix	35 g	60 min	11 %
Boil	Fuggles	25 g	30 min	4.5 %
Aroma (end of boil)	Fuggles	20 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar