

## v ipa

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **49**
- SRM **10.9**
- Style **English 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (83.3%)	80 %	7
Grain	Strzegom Karmel 30	0.5 kg (8.3%)	75 %	30
Grain	Strzegom Karmel 150	0.5 kg (8.3%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Mosaic	25 g	15 min	10 %
Aroma (end of boil)	Mandarina Bavaria	30 g	0 min	10 %
Dry Hop	Citra	20 g	2 day(s)	12 %
Dry Hop	Mosaic	25 g	2 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	5 g	Mash	---