

#11 Jakaś IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **68**
- SRM **6.3**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (50%)	82 %	4
Grain	Viking Munich Malt	0.5 kg (10%)	78 %	18
Grain	Karmelowy Czerwony	0.2 kg (4%)	75 %	50
Grain	Weyermann - Pale Ale Malt	1 kg (20%)	85 %	7
Grain	Oats, Flaked	0.8 kg (16%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	50 g	60 min	11 %
Aroma (end of boil)	Citra	50 g	0 min	12 %
Dry Hop	Galaxy	100 g	2 day(s)	15 %