

# Florida IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **46**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	5.5 kg (73.3%)	80 %	7
Grain	Pszeniczny	1 kg (13.3%)	85 %	4
Grain	Płatki owsiane	1 kg (13.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	60 g	50 min	11 %
Whirlpool	Citra	30 g	---	12 %
Whirlpool	Mosaic	30 g	---	10 %
Dry Hop	Citra	25 g	5 day(s)	12 %
Dry Hop	Mosaic	35 g	5 day(s)	10 %
Dry Hop	Amarillo	20 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11 g	Mangrove Jack's