G IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **3.5**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.7 kg *(100%)*	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hbc 630	4.5 g	60 min	14 %
Whirlpool	hbc 630	18 g	15 min	14 %
Whirlpool	Talus	22.5 g	15 min	9 %
Dry Hop	Talus Cryo	25 g	5 day(s)	12.6 %
Dry Hop	Idaho 7 cryo	25 g	5 day(s)	24 %