

# IPA

- Gravity **16.1 BLG**
- ABV ---
- IBU **48**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (44.8%)	80 %	5
Grain	Strzegom Wiedeński	1.5 kg (22.4%)	79 %	10
Grain	Pszeniczny	1.5 kg (22.4%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (7.5%)	75 %	30
Grain	Płatki owsiane	0.2 kg (3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	60 min	3.5 %
Aroma (end of boil)	Citra	50 g	5 min	12 %
Aroma (end of boil)	Amarillo	50 g	5 min	9.5 %
Aroma (end of boil)	Simcoe	50 g	5 min	13.2 %
Dry Hop	Marynka	50 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis