

# India Pale Ale-IPA 17 BLG

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- Gravity **13.8 BLG**
- ABV ---
- IBU **21**
- SRM **13.4**
- Style **American 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 **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (43.6%)	81 %	4
Grain	Monachijski	2.5 kg (49.5%)	80 %	16
Grain	Karmelowy żytni Strzegom	0.35 kg (6.9%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	1 min	10 %
Boil	Lublin (Lubelski)	40 g	55 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Lager	Dry	110 g	---