

# ipa

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **38**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **23.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.8 kg (42.4%)	80 %	4
Grain	Viking Pale Ale malt	2.6 kg (39.4%)	80 %	5
Grain	Strzegom Wiedeński	0.4 kg (6.1%)	79 %	10
Grain	Płatki owsiane	0.8 kg (12.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	southern cross	25 g	60 min	14 %
Boil	southern cross	25 g	5 min	14 %

## Yeasts

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