

# IPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **54**
- SRM **5.2**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6.5 kg (100%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	10 min	13 %
Boil	Equinox	30 g	0 min	13.1 %
Dry Hop	Equinox	20 g	5 day(s)	13.1 %
Dry Hop	Chinook	25 g	5 day(s)	13 %
Dry Hop	Motueka	30 g	5 day(s)	7 %
Boil	Motueka	20 g	15 min	7 %
Boil	Nugget	33 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	200 ml	Fermentum Mobile