

## IPA #13

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- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **60**
- SRM **5**
- Style **Imperial 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 **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (57.1%)	80 %	4
Grain	Pszeniczny	1 kg (14.3%)	85 %	4
Grain	Strzegom Wiedeński	1 kg (14.3%)	79 %	10
Adjunct	Płatki owsiane	1 kg (14.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Chinook	30 g	15 min	13 %
Boil	Amarillo	20 g	15 min	9.5 %
Dry Hop	Chinook	40 g	5 day(s)	13 %
Dry Hop	Amarillo	30 g	5 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar