

## IPA #14

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **35**
- SRM **3.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **455 liter(s)**
- Total mash volume **585 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	75 kg (52.6%)	81 %	3.5
Grain	Weyermann - Pale Wheat Malt	25 kg (17.5%)	82 %	4
Grain	Platki owsiane	30 kg (21.1%)	60 %	3
Sugar	Corn Sugar (Dextrose)	12.5 kg (8.8%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	80 g	60 min	10.1 %
Whirlpool	Centennial	1250 g	20 min	10.1 %
Whirlpool	Simcoe	1250 g	20 min	12.8 %
Dry Hop	Simcoe BIO	2500 g	5 day(s)	12.5 %
Dry Hop	Mosaic BIO	2500 g	5 day(s)	11.8 %
Dry Hop	Mosaic	2500 g	3 day(s)	11.8 %
Dry Hop	Idaho 7	3000 g	3 day(s)	14.1 %
Dry Hop	Centennial	2350 g	3 day(s)	10.1 %