

# ipa

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **44**
- SRM **7.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale / pils	5 kg (82%)	79 %	6
Grain	Monachijski	0.5 kg (8.2%)	80 %	16
Grain	Strzegom Karmel 30	0.4 kg (6.6%)	75 %	30
Grain	Caramel/Crystal Malt - 60L	0.2 kg (3.3%)	74 %	118

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook, magnum	14 g	60 min	13 %
Boil	Styrian Golding	20 g	30 min	5 %
Boil	Centennial	28 g	20 min	10.5 %
Boil	Cascade	28 g	1 min	7 %
Dry Hop	Cascade	25 g	3 day(s)	7 %
Dry Hop	Centennial	25 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
ale	Ale	Dry	10 g	DP