

# IPA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **37**
- SRM **3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 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 - Pilsen Malt	5 kg (76.9%)	80.5 %	2
Grain	Pszeniczny	1 kg (15.4%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	40 min	12 %
Whirlpool	Citra	75 g	---	12 %
Whirlpool	Cascade	75 g	---	6 %
Dry Hop	Citra	75 g	---	12 %
Dry Hop	Cascade	75 g	---	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	12 g	---