

ipa konkurs

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **47**
- SRM **4.1**
- Style **American 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 **20 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **60 %**
- 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 | Pilzneński | 5 kg (83.3%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (8.3%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (8.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Mosaic | 15 g | 60 min | 10 % |
| Boil | Nelson Sauvín | 15 g | 60 min | 11 % |
| Boil | Mosaic | 15 g | 10 min | 10 % |
| Boil | Nelson Sauvín | 15 g | 10 min | 11 % |
| Dry Hop | Nelson Sauvín | 60 g | 3 day(s) | 11 % |
| Dry Hop | Mosaic | 60 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 10 g | --- |