

# Ipa lipiec

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **70**
- SRM **5.1**
- 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 **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (80.9%)	80 %	5
Grain	Pszeniczny	0.8 kg (11.8%)	85 %	4
Grain	Strzegom Karmel 30	0.5 kg (7.4%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Dragon	20 g	60 min	8.4 %
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Boil	Simcoe	30 g	60 min	12.6 %
Boil	Styrian Dragon	20 g	10 min	8.4 %
Boil	Simcoe	20 g	10 min	12.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's