

# IPA PL

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **61**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4.5 kg (81.8%)	80 %	4
Grain	Munich Malt	0.7 kg (12.7%)	80 %	18
Grain	Weyermann - Carared	0.3 kg (5.5%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Tradition	25 g	30 min	5.5 %
Boil	Tradition	25 g	15 min	5.5 %
Dry Hop	Citra	25 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
brewgo ale	Ale	Dry	7 g	Browin