

IPA wel

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **38**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **525 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **615.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **450 liter(s)**
- Total mash volume **600 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 100 kg (83.3%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 12.5 kg (8.3%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ I | 12.5 kg (8.3%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Simcoe | 400 g | 60 min | 13.2 % |
| Boil | Mosaic | 300 g | 30 min | 10 % |
| Aroma (end of boil) | Citra | 300 g | 15 min | 12 % |
| Whirlpool | Citra | 300 g | 0 min | 12 % |
| Whirlpool | Mosaic | 300 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|------|--------|------------|
| w34-70 | Lager | Dry | 20 g | --- |