

IPA zwyczajna

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **49**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (62.5%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	2 kg (25%)	85 %	5
Grain	Oats, Flaked	1 kg (12.5%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	20 min	11.3 %
Boil	Citra	25 g	20 min	12.3 %
Boil	Simcoe	25 g	20 min	13.2 %
Boil	Mosaic	25 g	20 min	10 %
Aroma (end of boil)	Chinook	25 g	0 min	11.3 %
Aroma (end of boil)	Mosaic	25 g	0 min	10 %
Aroma (end of boil)	Citra	25 g	0 min	12.3 %
Aroma (end of boil)	Simcoe	25 g	0 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Kolsch	Ale	Liquid	500 ml	Wyeast Labs