

# MAX IPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **37**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **32.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	6.4 kg (90.1%)	80.5 %	6
Grain	Bestmalz Carmel Pils	0.3 kg (4.2%)	75 %	5
Grain	Platki owsiane	0.4 kg (5.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	30 min	11.5 %
Aroma (end of boil)	Mosaic	50 g	1 min	11.8 %
Whirlpool	Mosaic	50 g	20 min	11.8 %
Dry Hop	Mosaic	100 g	3 day(s)	11.8 %
Dry Hop	Strata	100 g	3 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	70 ml	White Labs