

My first IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **53**
- SRM **6.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód jęczmienny PALE ALE ZERO Viking Malt	5 kg (80%)	79 %	6
Grain	Słód WIEDEŃSKI Viking Malt	1 kg (16%)	79 %	9
Grain	Słód KARMELOWY Viking Malt	0.25 kg (4%)	75 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	chmiel goryczkowy MARYNKA	30 g	60 min	6.7 %
Boil	chmiel goryczkowy MARYNKA	20 g	20 min	6.7 %
Aroma (end of boil)	chmiel goryczkowy MARYNKA	20 g	0 min	6.7 %
Dry Hop	chmiel goryczkowy MARYNKA	30 g	7 day(s)	6.7 %
Boil	aromatyczny chmiel LUBELSKI	30 g	60 min	6 %
Boil	aromatyczny chmiel LUBELSKI	20 g	20 min	6 %
Aroma (end of boil)	aromatyczny chmiel LUBELSKI	20 g	0 min	6 %
Dry Hop	aromatyczny chmiel LUBELSKI	30 g	7 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis