

## Normalna IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **45**
- SRM **4.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **37.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.5 kg (78.3%)	81 %	4
Grain	Briess - Pale Ale Malt	0.8 kg (9.6%)	80 %	7
Grain	Strzegom Wiedeński	0.5 kg (6%)	79 %	10
Grain	Monachijski	0.5 kg (6%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Boil	Columbus/Tomahawk/Zeus	12 g	60 min	15.5 %
Boil	Admiral	20 g	60 min	14.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---