

# Quad IPA

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- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **46**
- SRM **6.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **2.93 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.3 kg (69.9%)	81 %	4
Grain	Słód owsiany Fawcett	1.14 kg (15%)	61 %	5
Sugar	cukier	0.76 kg (10%)	70 %	0
Grain	Słód pszeniczny Bestmalz	0.38 kg (5%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	45 min	15.5 %
Boil	Citra	25 g	15 min	12 %
Boil	Citra	35 g	10 min	12 %
Boil	Citra	40 g	5 min	12 %
Dry Hop	Idaho 7	60 g	4 day(s)	12.7 %
Dry Hop	Galaxy	60 g	4 day(s)	15 %