#18 IPA IS THE NEW LAGER

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **72**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.7 liter(s)**
- Boil time **30 min**
- Evaporation rate **20 %/h**
- Boil size **9.2 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg *(40%)*	80 %	4
Grain	Słód owsiany Fawcett	1 kg *(40%)*	61 %	5
Grain	Płatki pszeniczne	0.5 kg *(20%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Oktawia	10 g	15 min	8.3 %
Aroma (end of boil)	Oktawia	10 g	10 min	8.3 %
Aroma (end of boil)	Oktawia	20 g	5 min	8.3 %
Whirlpool	Oktawia	50 g	30 min	8.3 %
Dry Hop	Zula	30 g	2 day(s)	9.7 %
Dry Hop	Izabella	30 g	2 day(s)	6.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	Sól	4 g	Mash	---