

#43 IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **56**
- SRM **4.6**
- Style **Imperial 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 **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 4.5 kg (69.2%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 2 kg (30.8%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 20 g | 15 min | 15.5 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 60 g | 0 min | 15.5 % |
| Boil | Equinox | 20 g | 15 min | 13.1 % |
| Aroma (end of boil) | Equinox | 80 g | 0 min | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 300 ml | Fermentis |