

## #43 IPA

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- 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