

# Classic IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **54**
- SRM **7.5**
- Style **English 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (66.7%) | 82 %  | 4   |
| Grain | Viking Vienna Malt  | 1 kg (16.7%) | 79 %  | 7   |
| Grain | Weyermann - Carared | 1 kg (16.7%) | 75 %  | 45  |

## Hops

| Use for | Name               | Amount | Time     | Alpha acid |
|---------|--------------------|--------|----------|------------|
| Boil    | lunga              | 40 g   | 60 min   | 11 %       |
| Boil    | East Kent Goldings | 20 g   | 60 min   | 5.1 %      |
| Dry Hop | East Kent Goldings | 80 g   | 7 day(s) | 5.1 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 20 g   | Fermentis  |