

# Hello IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **58**
- SRM **11.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4.9 kg (87.5%)	81 %	6
Grain	Strzegom Karmel 150	0.7 kg (12.5%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Centennial	10 g	60 min	10.5 %
Boil	Columbus/Tomahawk/Zeus	6 g	30 min	15.5 %
Boil	Centennial	6 g	30 min	10.5 %
Boil	Enigma (AUS)	6 g	30 min	17.2 %
Boil	Bramling	6 g	30 min	6 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	6 g	5 min	15.5 %
Aroma (end of boil)	Centennial	6 g	5 min	10.5 %
Aroma (end of boil)	Enigma (AUS)	5 g	5 min	17.2 %
Aroma (end of boil)	Bramling	6 g	5 min	6 %
Dry Hop	Enigma (AUS)	30 g	5 day(s)	17.2 %
Dry Hop	Citra	60 g	5 day(s)	12 %
Dry Hop	Bramling	30 g	5 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	120 ml	Wyeast Labs