

# Intercontinental IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **38**
- SRM **5**
- Style **American 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 **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (64.3%)	80 %	5
Grain	Słód owsiany Fawcett	1 kg (14.3%)	61 %	5
Grain	Płatki pszeniczne	1 kg (14.3%)	60 %	3
Grain	Płatki owsiane	0.5 kg (7.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amora Preta	15 g	60 min	7.3 %
Boil	Zula	20 g	60 min	13.3 %
Whirlpool	Amora Preta	30 g	5 min	7.3 %
Dry Hop	Mouteca	50 g	3 day(s)	6.4 %
Dry Hop	Mosaic	50 g	3 day(s)	12.8 %
Dry Hop	Amora Preta	50 g	3 day(s)	7.3 %

## Yeasts

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

## Notes

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