

# IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **49**
- SRM **8.7**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (69%)	80 %	5
Grain	Strzegom Monachijski typ II	0.6 kg (8.3%)	79 %	23
Grain	Weyermann pszeniczny jasny	0.3 kg (4.1%)	80 %	6
Grain	Caramunich® typ I	0.2 kg (2.8%)	73 %	80
Grain	Strzegom Karmel 300	0.15 kg (2.1%)	70 %	299
Grain	Strzegom Pilzneński	1 kg (13.8%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	30 g	60 min	12 %
Aroma (end of boil)	Cascade	20 g	30 min	6 %
Boil	Perle	20 g	30 min	5 %
Aroma (end of boil)	Cascade PL	20 g	3 min	5.2 %
Boil	styrian bobek	20 g	15 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---