

# IPA

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **20**
- SRM **5**
- Style **English 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 **22.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (25%)	80 %	6
Grain	Briess - Pilsen Malt	1 kg (25%)	80.5 %	3.5
Grain	Weyermann - Vienna Malt	1 kg (25%)	81 %	8
Grain	Briess - Munich Malt 10L	1 kg (25%)	77 %	14

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	60 min	14.4 %
Aroma (end of boil)	Equinox	12 g	15 min	13.1 %
Dry Hop	Centennial	60 g	6 day(s)	10.5 %