

# IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **59**
- SRM **6.6**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Monachijski Ciemny Steinbach	1 kg (16.7%)	100 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	30 g	60 min	10.9 %
Boil	Oktawia	30 g	30 min	5.7 %
Boil	Cascade	30 g	30 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---