

# IPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **50**
- SRM **4.4**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **525 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **632.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **412.5 liter(s)**
- Total mash volume **550 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	125 kg (90.9%)	80 %	5
Grain	Pszeniczny	12.5 kg (9.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	750 g	60 min	6 %
Boil	Amarillo	500 g	60 min	9.5 %
Boil	Cascade	250 g	20 min	6 %
Aroma (end of boil)	Citra	250 g	20 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	250 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Earl Grey	1000 g	Secondary	1 day(s)