

# ipa

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **37**
- SRM **5**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **12.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (83.3%)	85 %	7
Grain	Weyermann - Carapils	0.5 kg (16.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	amora preta	20 g	60 min	9 %
Boil	amora preta	10 g	5 min	9 %
Whirlpool	amora preta	30 g	0 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s 33	Ale	Dry	11.5 g	---