

## Ipa test

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **73**
- SRM **8.7**
- 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 **2 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **19.2 liter(s)**

### Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt   | 6 kg (93.8%)  | 80 %  | 4.5 |
| Grain | Strzegom Karmel<br>150 | 0.4 kg (6.3%) | 75 %  | 150 |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 30 g   | 60 min   | 15.5 %     |
| Aroma (end of boil) | Cascade | 30 g   | 20 min   | 6 %        |
| Boil                | Citra   | 25 g   | 10 min   | 12 %       |
| Boil                | Cascade | 25 g   | 15 min   | 6 %        |
| Dry Hop             | Cascade | 50 g   | 7 day(s) | 6 %        |
| Dry Hop             | Citra   | 50 g   | 7 day(s) | 12 %       |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| Us-05 | Ale  | Slant | 200 ml | Fermentis  |