

## 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 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