

# LOG IPA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **66**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **73 %**
- 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 | Viking Wheat Malt    | 1 kg (16.7%) | 83 %  | 5   |

## Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 15 g   | 60 min   | 14.5 %     |
| Boil      | Mosaic                 | 40 g   | 20 min   | 13.2 %     |
| Boil      | Centennial             | 30 g   | 15 min   | 9.4 %      |
| Whirlpool | Citra                  | 25 g   | 0 min    | 11.6 %     |
| Dry Hop   | Centennial             | 20 g   | 4 day(s) | 10.5 %     |
| Dry Hop   | Citra                  | 25 g   | 4 day(s) | 11.6 %     |
| Dry Hop   | Mosaic                 | 10 g   | 4 day(s) | 13.2 %     |

## Yeasts

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