

London Ipa style

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **49**
- SRM **4.8**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 3.2 kg (91.4%) | 80 % | 5 |
| Sugar | Candi Sugar, Clear | 0.3 kg (8.6%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------------------|--------|----------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Boil | mix brytoli | 50 g | 5 min | 6 % |
| Boil | ciutke hameryki | 7 g | 5 min | 10 % |
| Dry Hop | mix brytoli i ciutke hameryki | 60 g | 1 day(s) | 1 % |