

max ipa

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **66**
- SRM **12.6**
- 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 **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|--------------|-------|-----|
| Grain | Monachijski typ II Viking Malt | 5 kg (71.4%) | 79 % | 22 |
| Grain | Wiedeński Viking Malt | 1 kg (14.3%) | 80 % | 9 |
| Grain | Red Active Viking Malt | 1 kg (14.3%) | 79 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------|--------|--------|------------|
| Boil | Cascade USA (PL) | 60 g | 60 min | 7.1 % |
| Aroma (end of boil) | Cascade USA (PL) | 40 g | 10 min | 7.1 % |
| Aroma (end of boil) | Amarillo USA | 50 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| FM12 W szkocką kratę | Ale | Slant | 100 ml | --- |