

# ntmfIPA-500

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **41**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **525 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **577.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **375 liter(s)**
- Total mash volume **500 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	100 kg (80%)	80 %	5
Grain	Pszeniczny	12.5 kg (10%)	85 %	4
Grain	Żytni	12.5 kg (10%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	250 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	500 g	30 min	15.5 %
Whirlpool	Strata	1500 g	0 min	13.6 %
Dry Hop	Strata	3500 g	7 day(s)	13.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	500 g	Fermentis