

PERFECT IPA#2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **34**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Žytni	1 kg (16.7%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	20 g	30 min	11 %
Boil	Citra	20 g	10 min	12 %
Boil	Citra	30 g	5 min	12 %
Boil	Nelson Sauvin	50 g	3 min	11 %
Boil	Amarillo	50 g	0 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	saflager