128 BRUT IPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **49**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(68.5%)*	80 %	5
Grain	Viking Pilsner malt	2 kg *(27.4%)*	82 %	4
Grain	Strzegom Pszeniczny	0.3 kg *(4.1%)*	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	35 g	60 min	14.7 %
Boil	Amarillo	20 g	20 min	8.7 %
Boil	Citra	20 g	1 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---