

IPA GARAZ

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **96**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (86.2%)	80 %	5
Grain	Płatki owsiane	0.4 kg (6.9%)	60 %	3
Grain	Płatki pszeniczne	0.4 kg (6.9%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	30 g	60 min	11 %
Boil	Galaxy	30 g	40 min	15 %
Boil	Chinook	20 g	20 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis