#50 Hoppy

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **58**
- SRM **4.9**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **31.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg *(48%)*	82 %	4
Grain	Viking Pale Ale malt	3 kg *(48%)*	80 %	5
Grain	Briess - Carapils Malt	0.25 kg *(4%)*	74 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	70 min	11 %
Boil	Citra	40 g	10 min	12 %
Boil	Equinox	55 g	1 min	13.1 %
Boil	Nelson Sauvin	65 g	0 min	11 %

Notes

- 70 min = 30 Iunga
  10 min = 20 citra + 20 simcoe
  1 min = 20 Equinox + 25 Mosaic
  70°C hop stand = 10 citra, 15 simcoe, 20 Nelson

  Na zimno
  1. 20 Nelson + 20 Equinox
  2. 20 Azacca + 20 El Dorado
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.