

## IPA 12

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **59**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **30.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **31.8 liter(s)**

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%)  | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 0.5 kg (8.3%) | 83 %  | 5   |
| Grain | Platki owsiane       | 0.5 kg (8.3%) | 60 %  | 3   |

### Hops

| Use for   | Name            | Amount | Time     | Alpha acid |
|-----------|-----------------|--------|----------|------------|
| Dry Hop   | Hallertau Blanc | 25 g   | 3 day(s) | 11 %       |
| Dry Hop   | Sorachi Ace     | 100 g  | 3 day(s) | 10 %       |
| Dry Hop   | Chinook         | 25 g   | 3 day(s) | 10 %       |
| Whirlpool | Hallertau Blanc | 75 g   | 20 min   | 11 %       |
| Whirlpool | Chinook         | 57 g   | 20 min   | 10 %       |
| Boil      | Magnum          | 20 g   | 60 min   | 12.2 %     |

### Yeasts

| Name       | Type | Form  | Amount | Laboratory |
|------------|------|-------|--------|------------|
| Hornindale | Ale  | Slant | 50 ml  | Omega      |

### Extras

| Type | Name   | Amount | Use for   | Time     |
|------|--------|--------|-----------|----------|
| Herb | Sencha | 50 g   | Secondary | 3 day(s) |