

#17 IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **88**
- SRM **5.2**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (76.9%) | 80 % | 5 |
| Grain | Platki owsiane | 0.5 kg (7.7%) | 85 % | 3 |
| Grain | Monachijski | 1 kg (15.4%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Simcoe | 40 g | 60 min | 13.2 % |
| Boil | Sabro | 30 g | 15 min | 15 % |
| Aroma (end of boil) | Sabro | 70 g | 3 min | 15 % |
| Aroma (end of boil) | Simcoe | 60 g | 3 min | 13.2 % |
| Dry Hop | Mosaic | 100 g | 4 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale | Dry | 11 g | --- |