

## #17 IPA

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- 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	---