

#20 DH IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **79**
- SRM **5**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 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	Rice, Flaked	0.5 kg (7.7%)	70 %	2
Grain	Monachijski	1 kg (15.4%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Simcoe	30 g	25 min	13.2 %
Boil	Simcoe	30 g	5 min	13.2 %
Whirlpool	Amarillo	100 g	10 min	9.5 %
Dry Hop	Mosaic	100 g	4 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	22 g	---