

Biere de l'Inde - IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **45**
- SRM **9**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **38.5 liter(s)**
- Trub loss **3 %**
- Size with trub loss **39.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **4 %/h**
- Boil size **43.5 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8.5 kg (82.5%)	80 %	5
Grain	Biscuit Malt	0.5 kg (4.9%)	79 %	45
Grain	Caraamber	0.5 kg (4.9%)	75 %	59
Grain	Caramel/Crystal Malt - 120L	0.3 kg (2.9%)	72 %	236
Grain	Pszeniczny	0.5 kg (4.9%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	120 g	60 min	6.1 %
Boil	Fuggles	45 g	5 min	4.5 %
Aroma (end of boil)	Fuggles	45 g	0 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	33 g	---