

Classic IPA

- Gravity **14 BLG**
- ABV ---
- IBU **57**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (57.1%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 3 kg (42.9%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Simcoe | 15 g | 60 min | 14.4 % |
| Aroma (end of boil) | Simcoe | 10 g | 15 min | 14.4 % |
| Aroma (end of boil) | Simcoe | 15 g | 5 min | 14.4 % |
| Whirlpool | Simcoe | 15 g | 3 min | 14.4 % |
| Boil | Citra | 15 g | 60 min | 13.6 % |
| Aroma (end of boil) | Citra | 10 g | 15 min | 13.6 % |
| Aroma (end of boil) | Citra | 15 g | 5 min | 13.6 % |
| Whirlpool | Citra | 15 g | 3 min | 13.6 % |
| Aroma (end of boil) | Cascade | 10 g | 5 min | 6.5 % |
| Whirlpool | Cascade | 10 g | 3 min | 6.5 % |
| Dry Hop | Simcoe | 45 g | 3 day(s) | 14.4 % |
| Dry Hop | Citra | 45 g | 3 day(s) | 13.6 % |
| Dry Hop | Cascade | 30 g | 3 day(s) | 6.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |