

Fast IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **33**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **20 min**
- Evaporation rate **10 %/h**
- Boil size **13.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2.5 kg (83.3%) | 85 % | 7 |
| Grain | Oats, Malted | 0.5 kg (16.7%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Mash | Oktawia | 10 g | 60 min | 8.4 % |
| Aroma (end of boil) | Citra | 25 g | 0 min | 12.2 % |
| Aroma (end of boil) | Simcoe | 25 g | 0 min | 12.8 % |
| Whirlpool | Citra | 25 g | 17 min | 12.2 % |
| Whirlpool | Simcoe | 25 g | 17 min | 12.8 % |
| Dry Hop | El Dorado | 25 g | 3 day(s) | 15 % |
| Dry Hop | Idaho 7 | 25 g | 3 day(s) | 12.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| Lutra | Ale | Slant | 50 ml | --- |