

# Helheim IPA

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **87**
- SRM **78.1**
- Style **Black 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 **30 liter(s)**
- Total mash volume **40 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (60%)	80 %	5
Grain	Jęczmień palony	2 kg (20%)	55 %	985
Grain	Czekoladowy	1 kg (10%)	60 %	788
Grain	Karmelowy żytni Strzegom	1 kg (10%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Sybilla	100 g	60 min	3.5 %
Aroma (end of boil)	Chinook	50 g	10 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis