

# HIPA

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **66**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20.3 liter(s)**
- Trub loss **6 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Viking Malt	4 kg (80%)	75 %	5
Grain	Pszeniczny jasny Viking Malt	1 kg (20%)	60 %	4.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	30 g	60 min	16.3 %
Boil	Cascade	15 g	15 min	6 %
Aroma (end of boil)	Vic Secret	10 g	5 min	16.3 %
Aroma (end of boil)	Cascade	15 g	5 min	6 %
Dry Hop	Vic Secret	20 g	14 day(s)	16.3 %
Dry Hop	Cascade	20 g	14 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis