

# ipa

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **22**
- SRM **4.7**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (95.2%)	80 %	5
Grain	Strzegom Karmel 30	0.3 kg (4.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Warrior	14 g	60 min	15.5 %
Aroma (end of boil)	Citra	10 g	1 min	13.5 %
Aroma (end of boil)	Simcoe	10 g	1 min	13.2 %
Aroma (end of boil)	Cascade	10 g	1 min	7.1 %
Dry Hop	Citra	30 g	2 day(s)	13.5 %
Dry Hop	Simcoe	10 g	2 day(s)	13.2 %
Dry Hop	Cascade	20 g	2 day(s)	7.1 %

## Yeasts

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