

# IPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **54**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **17.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (95.2%)	80 %	5
Grain	Weyermann Caramunich 3	0.25 kg (4.8%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	10 g	60 min	17.2 %
Boil	Citra	10 g	60 min	12 %
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Boil	Citra	10 g	10 min	12 %
Boil	Enigma (AUS)	20 g	5 min	17.2 %
Boil	Citra	20 g	5 min	12 %
Dry Hop	Cascade	40 g	6 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---