

IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **53**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (42.9%)	80 %	5
Grain	Viking Pilsner malt	4 kg (57.1%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	40 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	15 min	15.5 %
Boil	Lemon drop	20 g	10 min	5.3 %
Whirlpool	Lemon drop	30 g	0 min	5.3 %
Whirlpool	Huell Melon	20 g	0 min	6.6 %
Dry Hop	Huell Melon	30 g	2 day(s)	6.6 %
Dry Hop	Lemon drop	50 g	2 day(s)	5.3 %
Dry Hop	Columbus/Tomahawk/Zeus	50 g	2 day(s)	15.5 %