

## IPA #17

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **3.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **455 liter(s)**
- Total mash volume **585 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann Pilsner	75 kg (57.7%)	81 %	3.5
Grain	Weyermann Pale Wheat	25 kg (19.2%)	82 %	4
Grain	Oats, Flaked	15 kg (11.5%)	60 %	3
Grain	Wheat, Flaked	15 kg (11.5%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	500 g	60 min	15.5 %
Whirlpool	Riwaka	2500 g	15 min	3.4 %
Dry Hop	Riwaka 4:6 bio:zimno	10000 g	3 day(s)	3.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Verdant IPA	Ale	Dry	1000 g	Lallemand