

IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **58**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.4 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	45 min	12 %
Boil	Topaz	15 g	45 min	15 %
Boil	Cascade	15 g	45 min	6 %
Aroma (end of boil)	Cascade	15 g	10 min	6 %
Aroma (end of boil)	Citra	15 g	10 min	12 %
Dry Hop	Citra	10 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11.5 g	---