

IPA

- Gravity **16.1 BLG**
- ABV ---
- 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 % |