

# IPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **43**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.25 kg (26.3%)	80 %	6
Grain	Briess - Pilsen Malt	1.5 kg (31.6%)	80.5 %	4
Grain	Biscuit Malt	0.5 kg (10.5%)	79 %	45
Grain	Briess - Munich Malt 10L	0.5 kg (10.5%)	77 %	14
Grain	Maris Otter Crisp	1 kg (21.1%)	83 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	10 g	50 min	16.9 %
Aroma (end of boil)	Enigma (AUS)	20 g	15 min	17.2 %
Aroma (end of boil)	Centennial	20 g	7 min	8.3 %
Dry Hop	Fuggles	50 g	3 day(s)	4.5 %