

## ipa 43

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **32**
- SRM **6.1**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **12.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (83.3%)	85 %	7
Grain	Caramel/Crystal Malt - 10L	0.5 kg (16.7%)	75 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	6.7 %
Boil	Marynka	10 g	30 min	6.7 %
Boil	Lublin (Lubelski)	10 g	20 min	6 %
Aroma (end of boil)	Citra	30 g	1 min	13.7 %