

# Ipa falconers flight

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **58**
- SRM **5.2**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner	5 kg (86.2%)	70 %	5
Grain	Carabelge	0.3 kg (5.2%)	80 %	30
Grain	Weyermann pszeniczny jasny	0.5 kg (8.6%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Falconer's Flight	20 g	60 min	10.5 %
Boil	Falconer's Flight	15 g	30 min	10.5 %
Boil	Falconer's Flight	15 g	15 min	10.5 %
Boil	Falconer's Flight	10 g	0 min	10.5 %
Whirlpool	Falconer's Flight	30 g	30 min	10.5 %
Dry Hop	Falconer's Flight	30 g	7 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis us-05	Ale	Dry	11 g	Fermentis