

IPA Krk

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **71**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 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	5 kg (71.4%)	80 %	5
Grain	Viking Wheat Malt	2 kg (28.6%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	45 g	60 min	13 %
Boil	Chinook	15 g	15 min	13 %
Boil	Mosaic	15 g	15 min	10 %
Boil	Citra	15 g	0 min	12 %
Boil	Citra	15 g	5 min	12 %
Boil	Mosaic	15 g	5 min	10 %
Dry Hop	Chinook	30 g	5 day(s)	13 %
Dry Hop	Mosaic	60 g	5 day(s)	10 %
Dry Hop	Citra	60 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10.5 g	Fermentis