

## IPA mix #15

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **61**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.55 kg (58.5%)	80 %	5
Grain	Pilzneński	0.75 kg (28.3%)	81 %	4
Grain	Pszeniczny	0.35 kg (13.2%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mix2020	20 g	20 min	10 %
Aroma (end of boil)	Mix2020	40 g	5 min	10 %
Whirlpool	Mix2020	40 g	15 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us05	Ale	Slant	250 ml	---