

# IPA Nafta

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **34**
- SRM **6.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Château Pale Ale	6 kg (85.7%)	90 %	8
Grain	Château Munic	1 kg (14.3%)	90 %	25

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	14 %
Aroma (end of boil)	Mosaic	30 g	10 min	14 %
Dry Hop	Mosaic	50 g	7 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis