

# Ipa11

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **71**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 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	7 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	26 g	60 min	14.5 %
Boil	Marynka	10 g	60 min	8.4 %
Boil	Extra Styrian Dana	35 g	15 min	10.6 %
Boil	Mandarina Bavaria	35 g	15 min	7.5 %
Boil	Cascade	50 g	7 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	10 g	---