

Modern drinking by MG

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **65**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.7 kg (90.2%)	80 %	5
Grain	Weyermann - Carapils	0.4 kg (9.8%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	120 g	10 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	safale