

# My IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **64**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (66.7%)   | 80 %  | 5   |
| Grain | Pilzneński           | 2.5 kg (33.3%) | 80 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Horizon | 50 g   | 55 min   | 14 %       |
| Aroma (end of boil) | Citra   | 50 g   | 5 min    | 12 %       |
| Whirlpool           | Mosaic  | 50 g   | 0 min    | 10 %       |
| Dry Hop             | Citra   | 50 g   | 7 day(s) | 12 %       |
| Dry Hop             | Mosaic  | 50 g   | 7 day(s) | 10 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | Fermentis  |