

testo

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **19**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **550 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **660 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **420 liter(s)**
- Total mash volume **560 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 125 kg (89.3%) | 80 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 15 kg (10.7%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil | Bravo | 300 g | 60 min | 15.5 % |
| Whirlpool | Citra | 260 g | 1 min | 13.5 % |
| Whirlpool | Simcoe | 100 g | 1 min | 13.2 % |
| Whirlpool | Mosaic | 260 g | 1 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 250 g | Fermentis |