

128 BRUT IPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **49**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (68.5%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 2 kg (27.4%) | 82 % | 4 |
| Grain | Strzegom Pszeniczny | 0.3 kg (4.1%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Warrior | 35 g | 60 min | 14.7 % |
| Boil | Amarillo | 20 g | 20 min | 8.7 % |
| Boil | Citra | 20 g | 1 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11 g | --- |