

## a ipa

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **61**
- SRM **5.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **21.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (76.4%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (6.9%)	83 %	5
Grain	Karmelowy Jasny 30EBC	0.3 kg (4.2%)	75 %	30
Grain	Oats, Malted	0.7 kg (9.7%)	80 %	2
Grain	Rye, Flaked	0.2 kg (2.8%)	78.3 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	30 g	60 min	13.1 %
Boil	Equinox	20 g	20 min	13.1 %
Aroma (end of boil)	Equinox	30 g	5 min	13.1 %
Dry Hop	Equinox	80 g	3 day(s)	13.1 %
Boil	East Kent Goldings	30 g	10 min	5.1 %