

## A\_IPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **59**
- SRM **5.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Biscuit Malt	0.5 kg (9.1%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	50 g	30 min	17.1 %