

# Ble Ble Ipa

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- Gravity **14.3 BLG**
- ABV ---
- IBU **69**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (16.7%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	40 g	30 min	15 %
Boil	Galaxy	80 g	5 min	15 %
Dry Hop	Galaxy	80 g	5 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar