

Fast IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **33**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **20 min**
- Evaporation rate **10 %/h**
- Boil size **13.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (83.3%)	85 %	7
Grain	Oats, Malted	0.5 kg (16.7%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Oktawia	10 g	60 min	8.4 %
Aroma (end of boil)	Citra	25 g	0 min	12.2 %
Aroma (end of boil)	Simcoe	25 g	0 min	12.8 %
Whirlpool	Citra	25 g	17 min	12.2 %
Whirlpool	Simcoe	25 g	17 min	12.8 %
Dry Hop	El Dorado	25 g	3 day(s)	15 %
Dry Hop	Idaho 7	25 g	3 day(s)	12.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra	Ale	Slant	50 ml	---