

## Fast IPA

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- 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  | ---        |