

## ipa #1

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **52**
- SRM **8.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **26.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Caraamber	1 kg (16.7%)	75 %	70

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	15 g	60 min	16.3 %
Boil	Galaxy	30 g	10 min	13.3 %
Boil	Citra	30 g	10 min	11.3 %
Aroma (end of boil)	Vic Secret	15 g	4 min	16.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis