

ipa

- Gravity **13.6 BLG**
- ABV ---
- IBU **44**
- SRM **8.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **53.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.3 liter(s)**
- Total mash volume **40.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 8.5 kg (84.2%) | 85 % | 7 |
| Grain | Viking Munich Malt | 0.8 kg (7.9%) | 78 % | 18 |
| Grain | Strzegom Karmel 150 | 0.8 kg (7.9%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Magnat | 30 g | 60 min | 11.2 % |
| Boil | Simcoe | 30 g | 60 min | 13.2 % |
| Boil | Willamette | 30 g | 15 min | 5 % |
| Boil | Willamette | 30 g | 7 min | 5 % |
| Boil | Cascade | 60 g | 2 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |