

# IPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **38**
- SRM **6.6**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (78.1%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.7 kg (21.9%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Styrial golding celeia	50 g	10 min	4.2 %
Boil	Marynka	20 g	60 min	6.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	10 ml	FM