

IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **37**
- SRM **4.5**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **54.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **5 %/h**
- Boil size **59.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **55 liter(s)**
- Total mash volume **66 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 10 kg (90.9%) | 80 % | 7 |
| Grain | Briess - Carapils Malt | 1 kg (9.1%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | continental | 45 g | 70 min | 9.4 % |
| Boil | Amarillo | 30 g | 55 min | 7.7 % |
| Boil | Cascade PL | 30 g | 40 min | 5.2 % |
| Aroma (end of boil) | Citra | 45 g | 0 min | 12 % |

Yeasts

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