

# IPA

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- 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