

IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **50**
- SRM **4.4**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **525 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **632.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **412.5 liter(s)**
- Total mash volume **550 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 125 kg (90.9%) | 80 % | 5 |
| Grain | Pszeniczny | 12.5 kg (9.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Cascade | 750 g | 60 min | 6 % |
| Boil | Amarillo | 500 g | 60 min | 9.5 % |
| Boil | Cascade | 250 g | 20 min | 6 % |
| Aroma (end of boil) | Citra | 250 g | 20 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 250 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------|--------|-----------|----------|
| Spice | Earl Grey | 1000 g | Secondary | 1 day(s) |