

IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **43**
- SRM **6.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|--------|-----|
| Grain | Viking Pale Ale malt | 1.25 kg (26.3%) | 80 % | 6 |
| Grain | Briess - Pilsen Malt | 1.5 kg (31.6%) | 80.5 % | 4 |
| Grain | Biscuit Malt | 0.5 kg (10.5%) | 79 % | 45 |
| Grain | Briess - Munich Malt 10L | 0.5 kg (10.5%) | 77 % | 14 |
| Grain | Maris Otter Crisp | 1 kg (21.1%) | 83 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil | Enigma (AUS) | 10 g | 50 min | 16.9 % |
| Aroma (end of boil) | Enigma (AUS) | 20 g | 15 min | 17.2 % |
| Aroma (end of boil) | Centennial | 20 g | 7 min | 8.3 % |
| Dry Hop | Fuggles | 50 g | 3 day(s) | 4.5 % |