

# ipa

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **39**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **40.5 liter(s)**
- Total mash volume **54 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (74.1%)	80 %	5
Grain	Weyermann - Carapils	2 kg (14.8%)	78 %	4
Grain	Platki owsiane	1.5 kg (11.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Galaxy	100 g	5 min	15 %
Aroma (end of boil)	Equinox	100 g	5 min	13.1 %
Aroma (end of boil)	Citra	100 g	5 min	12 %
Dry Hop	Galaxy	100 g	3 day(s)	15 %
Dry Hop	Equinox	100 g	3 day(s)	13.1 %

## Yeasts

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