

# IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **43**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (78.1%)	80 %	5
Grain	Pszeniczny	0.5 kg (7.8%)	85 %	4
Grain	Strzegom Wiedeński	0.5 kg (7.8%)	79 %	10
Grain	Abbey Malt Weyermann	0.2 kg (3.1%)	75 %	45
Grain	Weyermann - Acidulated Malt	0.2 kg (3.1%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	8 %
Boil	Cascade	10 g	30 min	8 %
Boil	Cascade	20 g	20 min	8 %
Boil	Cascade	20 g	10 min	8 %
Boil	Cascade	10 g	5 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis