

IPA

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **47**
- SRM **5.3**
- Style **Standard/Ordinary Bitter**

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 **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|------------|-------|-----|
| Grain | colorado pale base | 3 kg (75%) | 79 % | 6 |
| Grain | colorado crystal | 1 kg (25%) | 79 % | 25 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Chinook | 15 g | 60 min | 10 % |
| Boil | Cascade PL | 15 g | 50 min | 5.2 % |
| Aroma (end of boil) | Cascade | 50 g | 10 min | 5.2 % |
| Aroma (end of boil) | Chinook | 15 g | 10 min | 10 % |
| Aroma (end of boil) | Cascade | 35 g | 5 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | Mangrove Jack's |