

# IPA

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- 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