

ipa

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **53**
- SRM **6.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.65 kg (38.4%) | 80 % | 5 |
| Grain | cookie | 0.25 kg (5.8%) | 78 % | 50 |
| Grain | Pszeniczny | 0.4 kg (9.3%) | 85 % | 4 |
| Grain | golden ale | 2 kg (46.5%) | 80 % | 11 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|----------|------------|
| Boil | El Dorado | 25 g | 60 min | 12.9 % |
| Boil | Cashmere | 50 g | 5 min | 6.7 % |
| Dry Hop | Jarrylo | 50 g | 7 day(s) | 11.4 % |
| Dry Hop | El Dorado | 25 g | 7 day(s) | 12.9 % |