

# IPA English

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **41**
- SRM **6.2**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (85.7%)	80 %	5
Grain	Viking Munich Malt	1 kg (14.3%)	78 %	18

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	70 g	5 min	7 %
Aroma (end of boil)	East Kent Goldings	70 g	55 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis