

# Ipa london ale

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **48**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 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	Pilzneński	7 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	10 %
Boil	Książęcy	30 g	10 min	7 %
Aroma (end of boil)	Nelson Sauvin	20 g	0 min	11 %
Aroma (end of boil)	Strata	20 g	0 min	14.5 %
Aroma (end of boil)	Książęcy	20 g	0 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1318 London Ale III	Ale	Slant	600 ml	Wyeast Labs