

# IPA Mount Hood velMaryna

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **51**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (96.6%)	80 %	5
Sugar	glukoza	0.1 kg (3.4%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mount Hood	10 g	55 min	5.5 %
Boil	Mount Hood	15 g	10 min	5.5 %
Aroma (end of boil)	Mount Hood	20 g	30 min	5.5 %
Boil	Marynka	10 g	55 min	10 %
Dry Hop	Mount Hood	45 g	3 day(s)	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Safbrew