

kubyipa

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (80.6%) | 80 % | 5 |
| Grain | Oats, Flaked | 0.4 kg (6.5%) | 80 % | 2 |
| Grain | Strzegom Karmel 30 | 0.4 kg (6.5%) | 75 % | 30 |
| Grain | Wheat, Flaked | 0.4 kg (6.5%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Summit | 14 g | 60 min | 17 % |
| Whirlpool | Citra | 25 g | 2 min | 13.5 % |
| Whirlpool | Simcoe | 20 g | 2 min | 13.2 % |
| Dry Hop | Citra | 80 g | 3 day(s) | 13.5 % |
| Dry Hop | Simcoe | 80 g | 3 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |