

qwre

---

- Gravity **12.6 BLG**
- ABV ---
- IBU **54**
- SRM **4.1**
- Style **American 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (100%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12.4 %
Boil	Columbus/Tomahawk/Zeus	20 g	20 min	15 %
Boil	Simcoe	10 g	10 min	13.1 %
Boil	Amarillo	40 g	5 min	8.4 %
Boil	Citra	30 g	5 min	12.4 %