

Single Hop IPA "It's a test"

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **71**
- SRM **5**
- 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	Weyermann - Pale Ale Malt	5 kg (100%)	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	14.5 %
Boil	Simcoe	10 g	45 min	14.5 %
First Wort	Simcoe	10 g	20 min	14.5 %
Boil	Simcoe	50 g	0 min	14.5 %
Dry Hop	Simcoe	50 g	14 day(s)	14.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	11.5 g	---