

# TOUDI BOBEK IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **90**
- SRM **4.4**
- 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 **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (94.3%)	80 %	5
Grain	Caramalt	0.3 kg (5.7%)	75 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	75 min	13 %
Boil	Ahtanum	15 g	75 min	5 %
Boil	Chinook	20 g	30 min	13 %
Boil	Ahtanum	15 g	30 min	5 %
Boil	Styrian Bobek	50 g	15 min	6.1 %
Boil	Chinook	15 g	15 min	13 %
Boil	Ahtanum	20 g	15 min	5 %
Dry Hop	Chinook	50 g	3 day(s)	13 %
Dry Hop	Ahtanum	50 g	3 day(s)	5 %
Dry Hop	Cascade	50 g	3 day(s)	6 %
Dry Hop	Styrian Bobek	50 g	3 day(s)	6.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	30 g	Fermentis

## Notes

- 66\* 75"  
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