

## 7-IPA COV19

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **35**
- SRM **4.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (62.5%)	80 %	5
Grain	Pilzneński	2 kg (25%)	81 %	4
Grain	Płatki owsiane	1 kg (12.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	30 min	12 %
Boil	Mosaic	30 g	20 min	10 %
Dry Hop	Mosaic	70 g	4 day(s)	4 %
Dry Hop	Citra	70 g	4 day(s)	12 %
Dry Hop	Ahtanum	100 g	4 day(s)	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	270 ml	Fermentis