

# IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **58**
- SRM **6.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (76.3%)	80 %	5
Grain	Cookie	0.5 kg (8.5%)	72 %	50
Grain	Carahell	0.3 kg (5.1%)	77 %	26
Grain	Oats, Flaked	0.4 kg (6.8%)	80 %	2
Grain	Rye Malt	0.2 kg (3.4%)	63 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	14.4 %
Aroma (end of boil)	Fuggles	30 g	10 min	7.5 %
Aroma (end of boil)	Cascade PL	20 g	10 min	5.8 %
Whirlpool	Fuggles	20 g	5 min	7.5 %
Whirlpool	Cascade PL	20 g	5 min	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand West cost	Ale	Dry	11 g	---