

# IPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **43**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

## Fermentables

| Type  | Name                     | Amount          | Yield  | EBC |
|-------|--------------------------|-----------------|--------|-----|
| Grain | Viking Pale Ale malt     | 1.25 kg (26.3%) | 80 %   | 6   |
| Grain | Briess - Pilsen Malt     | 1.5 kg (31.6%)  | 80.5 % | 4   |
| Grain | Biscuit Malt             | 0.5 kg (10.5%)  | 79 %   | 45  |
| Grain | Briess - Munich Malt 10L | 0.5 kg (10.5%)  | 77 %   | 14  |
| Grain | Maris Otter Crisp        | 1 kg (21.1%)    | 83 %   | 6   |

## Hops

| Use for             | Name         | Amount | Time     | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil                | Enigma (AUS) | 10 g   | 50 min   | 16.9 %     |
| Aroma (end of boil) | Enigma (AUS) | 20 g   | 15 min   | 17.2 %     |
| Aroma (end of boil) | Centennial   | 20 g   | 7 min    | 8.3 %      |
| Dry Hop             | Fuggles      | 50 g   | 3 day(s) | 4.5 %      |