

# IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **24**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **26.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	7.65 kg (89.5%)	82 %	4
Grain	Strzegom Karmel 30	0.5 kg (5.8%)	75 %	30
Sugar	Candi Sugar, Clear	0.4 kg (4.7%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	11.3 %
Boil	Equinox	20 g	5 min	13.1 %
Boil	Amarillo	20 g	5 min	8.8 %
Boil	Simcoe	20 g	5 min	13.2 %
Boil	Equinox	30 g	0 min	13.1 %
Boil	Amarillo	30 g	0 min	8.8 %
Boil	Simcoe	30 g	0 min	13.2 %
Dry Hop	Equinox	50 g	5 day(s)	13.1 %
Dry Hop	Amarillo	50 g	5 day(s)	8.8 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	400 ml	Fermentis