

Ipa london ale

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **48**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|-------------|-------|-----|
| Grain | Pilzneński | 7 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Magnum | 50 g | 60 min | 10 % |
| Boil | Książęcy | 30 g | 10 min | 7 % |
| Aroma (end of boil) | Nelson Sauvin | 20 g | 0 min | 11 % |
| Aroma (end of boil) | Strata | 20 g | 0 min | 14.5 % |
| Aroma (end of boil) | Książęcy | 20 g | 0 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|-------|--------|-------------|
| Wyeast - 1318 London Ale III | Ale | Slant | 600 ml | Wyeast Labs |