

# ipa raz

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **44**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (88.2%)	85 %	7
Grain	Weyermann - Carapils	0.4 kg (11.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	50 min	11 %
Boil	Ahtanum	10 g	45 min	5 %
Boil	Ahtanum	10 g	20 min	5 %
Aroma (end of boil)	ekuanot	20 g	1 min	14 %
Aroma (end of boil)	Ahtanum	30 g	1 min	5 %