

## ipa5

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **56**
- SRM **8.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Fermentables

| Type           | Name    | Amount      | Yield | EBC |
|----------------|---------|-------------|-------|-----|
| Liquid Extract | Bruntal | 7 kg (100%) | 85 %  | 26  |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Warrior                | 5 g    | 40 min | 17.6 %     |
| Boil    | Columbus/Tomahawk/Zeus | 5 g    | 40 min | 16.5 %     |
| Boil    | Mosaic                 | 50 g   | 20 min | 11.5 %     |
| Boil    | Citra                  | 50 g   | 15 min | 12.8 %     |
| Boil    | Citra                  | 50 g   | 5 min  | 12.8 %     |
| Boil    | Warrior                | 10 g   | 5 min  | 17.6 %     |
| Boil    | Columbus/Tomahawk/Zeus | 10 g   | 5 min  | 16.5 %     |

### Yeasts

| Name          | Type  | Form  | Amount | Laboratory |
|---------------|-------|-------|--------|------------|
| Diamond lager | Lager | Slant | 500 ml | Lallemand  |