

# LOG IPA

---

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **66**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Viking Wheat Malt	1 kg (16.7%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	14.5 %
Boil	Mosaic	40 g	20 min	13.2 %
Boil	Centennial	30 g	15 min	9.4 %
Whirlpool	Citra	25 g	0 min	11.6 %
Dry Hop	Centennial	20 g	4 day(s)	10.5 %
Dry Hop	Citra	25 g	4 day(s)	11.6 %
Dry Hop	Mosaic	10 g	4 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis