

## NO IPA

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **59**
- SRM **6.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 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	Maris Otter Crisp	5 kg (71.4%)	83 %	6
Grain	Pszeniczny	1 kg (14.3%)	85 %	4
Grain	Carahell	1 kg (14.3%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	12 %
Boil	Amarillo	15 g	15 min	9.5 %
Whirlpool	Cascade	30 g	0 min	6 %
Dry Hop	Amarillo	15 g	7 day(s)	9.5 %
Dry Hop	Cascade	30 g	7 day(s)	6 %
Dry Hop	Citra	10 g	7 day(s)	12 %

### Yeasts

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