

szwedzka ipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **91**
- SRM **8.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **28.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (40.3%) | 80 % | 5 |
| Grain | Pilsner (2 Row) UK | 3 kg (40.3%) | 78 % | 2 |
| Grain | Pszeniczny | 1 kg (13.4%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.15 kg (2%) | 78 % | 4 |
| Grain | Carahell | 0.15 kg (2%) | 77 % | 26 |
| Grain | Special B Castle | 0.15 kg (2%) | 70 % | 350 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil | Target | 12 g | 50 min | 9 % |
| Boil | Marynka | 15 g | 50 min | 8.6 % |
| Boil | Chinook | 20 g | 40 min | 12.8 % |
| Aroma (end of boil) | Amarillo | 10 g | 18 min | 8.6 % |
| Aroma (end of boil) | Citra | 10 g | 18 min | 12.3 % |
| Aroma (end of boil) | Enigma (AUS) | 10 g | 15 min | 17.2 % |
| Aroma (end of boil) | Equinox | 10 g | 15 min | 16.1 % |
| Aroma (end of boil) | Chinook | 15 g | 10 min | 12.8 % |
| Aroma (end of boil) | Amarillo | 15 g | 5 min | 8.6 % |
| Aroma (end of boil) | Citra | 15 g | 5 min | 12.3 % |
| Aroma (end of boil) | Equinox | 15 g | 5 min | 16.1 % |
| Aroma (end of boil) | Enigma (AUS) | 15 g | 5 min | 17.2 % |
| Aroma (end of boil) | Chinook | 5 g | 5 min | 12.8 % |
| Dry Hop | Amarillo | 25 g | 3 day(s) | 9.5 % |
| Dry Hop | Citra | 25 g | 3 day(s) | 12 % |
| Dry Hop | Equinox | 25 g | 3 day(s) | 13.1 % |

| | | | | |
|---------|--------------|------|----------|--------|
| Dry Hop | Enigma (AUS) | 25 g | 3 day(s) | 17.2 % |
| Dry Hop | Chinook | 20 g | 3 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |