

## Test ipa

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **43**
- SRM **7.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (62.5%)	80 %	5
Grain	Słód owsiany Fawcett	0.5 kg (10.4%)	61 %	5
Grain	Pszeniczny	1 kg (20.8%)	85 %	4
Grain	Strzegom Karmel 150	0.3 kg (6.3%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	50 g	30 min	5.2 %
Boil	Topaz	5 g	60 min	18.3 %
Boil	Zula	20 g	10 min	8.3 %
Boil	Nelson Sauvín	10 g	10 min	9.4 %