

## testo

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **19**
- SRM **5.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **550 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **660 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **420 liter(s)**
- Total mash volume **560 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	125 kg (89.3%)	80 %	5
Grain	Karmelowy Jasny 30EBC	15 kg (10.7%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	300 g	60 min	15.5 %
Whirlpool	Citra	260 g	1 min	13.5 %
Whirlpool	Simcoe	100 g	1 min	13.2 %
Whirlpool	Mosaic	260 g	1 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	250 g	Fermentis