

## 6.0

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **60**
- SRM **5.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **21.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (88.9%)	79 %	6.5
Grain	Karmelowy Jasny 30EBC	0.5 kg (11.1%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	11.5 %
Boil	Chinook pl	20 g	20 min	10 %
Boil	Chinook pl	10 g	10 min	10 %
Boil	Summit	10 g	5 min	17 %
Boil	Cascade	10 g	5 min	6 %
Dry Hop	Summit	15 g	4 day(s)	17 %
Dry Hop	Cascade	15 g	4 day(s)	6 %
Dry Hop	Chinook pl	20 g	4 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis