

## A\_IPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **59**
- SRM **5.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (90.9%)  | 80 %  | 5   |
| Grain | Biscuit Malt         | 0.5 kg (9.1%) | 79 %  | 45  |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Columbus | 50 g   | 30 min | 17.1 %     |