

Base IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **45**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (83.3%)	80 %	5
Grain	Oats, Malted	0.5 kg (16.7%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	5 g	60 min	11 %
Aroma (end of boil)	Mosaic	25 g	0 min	11.1 %
Whirlpool	Citra	25 g	20 min	13.6 %
Whirlpool	Motueka	25 g	20 min	8.3 %
Dry Hop	Nectarone	50 g	3 day(s)	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	150 ml	Omega