

# Classic IPA

- Gravity **14 BLG**
- ABV ---
- IBU **57**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (57.1%)	80 %	5
Grain	Viking Pilsner malt	3 kg (42.9%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	14.4 %
Aroma (end of boil)	Simcoe	10 g	15 min	14.4 %
Aroma (end of boil)	Simcoe	15 g	5 min	14.4 %
Whirlpool	Simcoe	15 g	3 min	14.4 %
Boil	Citra	15 g	60 min	13.6 %
Aroma (end of boil)	Citra	10 g	15 min	13.6 %
Aroma (end of boil)	Citra	15 g	5 min	13.6 %
Whirlpool	Citra	15 g	3 min	13.6 %
Aroma (end of boil)	Cascade	10 g	5 min	6.5 %
Whirlpool	Cascade	10 g	3 min	6.5 %
Dry Hop	Simcoe	45 g	3 day(s)	14.4 %
Dry Hop	Citra	45 g	3 day(s)	13.6 %
Dry Hop	Cascade	30 g	3 day(s)	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis