

## IPA 12

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **59**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **30.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **31.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (8.3%)	83 %	5
Grain	Platki owsiane	0.5 kg (8.3%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Hallertau Blanc	25 g	3 day(s)	11 %
Dry Hop	Sorachi Ace	100 g	3 day(s)	10 %
Dry Hop	Chinook	25 g	3 day(s)	10 %
Whirlpool	Hallertau Blanc	75 g	20 min	11 %
Whirlpool	Chinook	57 g	20 min	10 %
Boil	Magnum	20 g	60 min	12.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Hornindale	Ale	Slant	50 ml	Omega

### Extras

Type	Name	Amount	Use for	Time
Herb	Sencha	50 g	Secondary	3 day(s)