

IPA 14

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **71**
- SRM **4.5**
- 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 liter(s) / kg**
- Mash size **28.4 liter(s)**
- Total mash volume **35.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.7 kg (80.3%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.4 kg (5.6%) | 60 % | 3 |
| Grain | Viking Wheat Malt | 1 kg (14.1%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------------|--------|----------|------------|
| Whirlpool | El Dorado | 30 g | 30 min | 14.2 % |
| Whirlpool | Hallertau Tradition | 50 g | 30 min | 5.2 % |
| Dry Hop | El Dorado | 70 g | 2 day(s) | 14.2 % |
| Boil | Magnat | 40 g | 60 min | 12.1 % |
| Boil | Magnum | 10 g | 60 min | 12.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|-------|--------|------------|
| hornindale | Ale | Slant | 100 ml | --- |