

# ipa

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **44**
- SRM **8.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **53.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.3 liter(s)**
- Total mash volume **40.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	8.5 kg (84.2%)	85 %	7
Grain	Viking Munich Malt	0.8 kg (7.9%)	78 %	18
Grain	Strzegom Karmel 150	0.8 kg (7.9%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	60 min	11.2 %
Boil	Simcoe	30 g	60 min	13.2 %
Boil	Willamette	30 g	15 min	5 %
Boil	Willamette	30 g	7 min	5 %
Boil	Cascade	60 g	2 min	6 %

## Yeasts

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