

# IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **58**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.4 kg (100%) | 80 %  | 5   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Citra   | 15 g   | 45 min   | 12 %       |
| Boil                | Topaz   | 15 g   | 45 min   | 15 %       |
| Boil                | Cascade | 15 g   | 45 min   | 6 %        |
| Aroma (end of boil) | Cascade | 15 g   | 10 min   | 6 %        |
| Aroma (end of boil) | Citra   | 15 g   | 10 min   | 12 %       |
| Dry Hop             | Citra   | 10 g   | 3 day(s) | 12 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale  | Dry  | 11.5 g | ---        |