

## Ipa 3

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **41**
- SRM **6.9**
- 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 **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (92.3%)	80 %	5
Grain	Karmelowy Czerwony	0.5 kg (7.7%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	50 min	13.2 %
Boil	Citra	25 g	10 min	13.2 %
Dry Hop	Michigan Cooper	50 g	7 day(s)	10 %