

# Ipa

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **41**
- SRM **12.3**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (95.2%)	80 %	5
Grain	Strzegom Karmel 600	0.25 kg (4.8%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	5 g	60 min	3.1 %
Boil	Marynka	30 g	30 min	8.7 %
Boil	Celeia	20 g	20 min	5.3 %
Boil	Marynka	30 g	10 min	8.7 %
Boil	Celeia	40 g	5 min	5.3 %
Whirlpool	Green Bullet	50 g	15 min	12.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	400 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min