

IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (90.9%) | 80 % | 6.5 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (9.1%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Equinox | 30 g | 30 min | 13.1 % |
| Aroma (end of boil) | Equinox | 50 g | 0 min | 13.1 % |
| Whirlpool | Equinox (80C) | 50 g | 30 min | 13.1 % |
| Dry Hop | Equinox | 70 g | 5 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US 05 | Ale | Dry | 11 g | --- |