

# Ipa gripa

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **30**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (46.2%)	80 %	5
Grain	Carabody Viking Malt	1.5 kg (23.1%)	80 %	10
Grain	Płatki owsiane	1 kg (15.4%)	60 %	3
Grain	Płatki pszeniczne	1 kg (15.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	15 g	20 min	17 %
Boil	Horizon	15 g	10 min	14 %
Aroma (end of boil)	Ekuanot	25 g	5 min	14 %
Dry Hop	Nugget	25 g	4 day(s)	13 %
Dry Hop	Sabro	50 g	4 day(s)	15 %
Dry Hop	Moutere	50 g	4 day(s)	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis