

Ipa test

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **73**
- SRM **8.7**
- 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 **2 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (93.8%) | 80 % | 4.5 |
| Grain | Strzegom Karmel 150 | 0.4 kg (6.3%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 30 g | 60 min | 15.5 % |
| Aroma (end of boil) | Cascade | 30 g | 20 min | 6 % |
| Boil | Citra | 25 g | 10 min | 12 % |
| Boil | Cascade | 25 g | 15 min | 6 % |
| Dry Hop | Cascade | 50 g | 7 day(s) | 6 % |
| Dry Hop | Citra | 50 g | 7 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| Us-05 | Ale | Slant | 200 ml | Fermentis |