

# kubyipa

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (80.6%)	80 %	5
Grain	Oats, Flaked	0.4 kg (6.5%)	80 %	2
Grain	Strzegom Karmel 30	0.4 kg (6.5%)	75 %	30
Grain	Wheat, Flaked	0.4 kg (6.5%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	14 g	60 min	17 %
Whirlpool	Citra	25 g	2 min	13.5 %
Whirlpool	Simcoe	20 g	2 min	13.2 %
Dry Hop	Citra	80 g	3 day(s)	13.5 %
Dry Hop	Simcoe	80 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis