

# IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **55**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **27.3 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name                                      | Amount      | Yield | EBC |
|-------|---|-------------|-------|-----|
| Grain | Stód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 6 kg (100%) | 80 %  | 4   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Warrior  | 30 g   | 60 min | 15 %       |
| Boil    | Amarillo | 10 g   | 20 min | 7.7 %      |
| Boil    | Amarillo | 15 g   | 10 min | 7.7 %      |
| Boil    | Amarillo | 20 g   | 0 min  | 7.7 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 10 g   | ---        |