

## London Ipa style

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **49**
- SRM **4.8**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (91.4%)	80 %	5
Sugar	Candi Sugar, Clear	0.3 kg (8.6%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	mix brytoli	50 g	5 min	6 %
Boil	ciutke hameryki	7 g	5 min	10 %
Dry Hop	mix brytoli i ciutke hameryki	60 g	1 day(s)	1 %