

# nova IPA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **31**
- SRM **6.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	4.5 kg (84.9%)	83 %	6
Grain	Caramel/Crystal Malt - 40L	0.3 kg (5.7%)	74 %	100
Grain	Warminster Floor malted munich malt	0.5 kg (9.4%)	80 %	17

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	13.5 %
Aroma (end of boil)	Amarillo	20 g	5 min	8.7 %
Aroma (end of boil)	Mosaic	30 g	5 min	12 %
Dry Hop	Amarillo	50 g	2 day(s)	8.7 %
Dry Hop	Simcoe	50 g	2 day(s)	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Omega yeast OYL-057 HotHead ALE	Ale	Liquid	150 ml	Omega Yeast