

# PERFECT IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Žytni	1 kg (16.7%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	20 g	30 min	11 %
Boil	Citra	10 g	10 min	12 %
Boil	Citra	10 g	10 min	12 %
Boil	Citra	15 g	5 min	12 %
Boil	Citra	50 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	saflager