

# Sailor's IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **38**
- SRM **7.3**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	5 kg (71.4%)	85 %	5
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (14.3%)	80 %	20
Grain	Biscuit Malt	0.5 kg (7.1%)	79 %	45
Grain	Abbey Malt Weyermann	0.5 kg (7.1%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	Fuggles	15 g	30 min	4.5 %
Boil	East Kent Goldings	15 g	30 min	5.1 %
Boil	Fuggles	20 g	10 min	4.5 %
Boil	East Kent Goldings	20 g	10 min	5.1 %
Boil	East Kent Goldings	15 g	5 min	5.1 %
Boil	Fuggles	15 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	22 g	---