

# szwedzka ipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **91**
- SRM **8.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **28.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (40.3%)	80 %	5
Grain	Pilsner (2 Row) UK	3 kg (40.3%)	78 %	2
Grain	Pszeniczny	1 kg (13.4%)	85 %	4
Grain	Weyermann - Carapils	0.15 kg (2%)	78 %	4
Grain	Carahell	0.15 kg (2%)	77 %	26
Grain	Special B Castle	0.15 kg (2%)	70 %	350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	12 g	50 min	9 %
Boil	Marynka	15 g	50 min	8.6 %
Boil	Chinook	20 g	40 min	12.8 %
Aroma (end of boil)	Amarillo	10 g	18 min	8.6 %
Aroma (end of boil)	Citra	10 g	18 min	12.3 %
Aroma (end of boil)	Enigma (AUS)	10 g	15 min	17.2 %
Aroma (end of boil)	Equinox	10 g	15 min	16.1 %
Aroma (end of boil)	Chinook	15 g	10 min	12.8 %
Aroma (end of boil)	Amarillo	15 g	5 min	8.6 %
Aroma (end of boil)	Citra	15 g	5 min	12.3 %
Aroma (end of boil)	Equinox	15 g	5 min	16.1 %
Aroma (end of boil)	Enigma (AUS)	15 g	5 min	17.2 %
Aroma (end of boil)	Chinook	5 g	5 min	12.8 %
Dry Hop	Amarillo	25 g	3 day(s)	9.5 %
Dry Hop	Citra	25 g	3 day(s)	12 %
Dry Hop	Equinox	25 g	3 day(s)	13.1 %

Dry Hop	Enigma (AUS)	25 g	3 day(s)	17.2 %
Dry Hop	Chinook	20 g	3 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis