

## Abbey ipa

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **9.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **16.9 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **16.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.05 kg (50.4%)	81 %	4
Grain	Abbey Malt Weyermann	1.1 kg (27%)	75 %	45
Grain	Barley, Flaked	0.4 kg (9.8%)	70 %	4
Grain	Viking Pale Ale malt	0.52 kg (12.8%)	80 %	5