

# Classic IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **54**
- SRM **7.5**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (66.7%)	82 %	4
Grain	Viking Vienna Malt	1 kg (16.7%)	79 %	7
Grain	Weyermann - Carared	1 kg (16.7%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %
Boil	East Kent Goldings	20 g	60 min	5.1 %
Dry Hop	East Kent Goldings	80 g	7 day(s)	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis