

Classic IPA

- 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 |