

# fermont ajpa v1

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **30**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (56.1%)	80 %	5
Grain	Weyermann - Vienna Malt	2 kg (37.4%)	81 %	8
Grain	Viking melanoidynowy	0.2 kg (3.7%)	75 %	60
Adjunct	Pszenica niestodowana	0.15 kg (2.8%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Cascade	20 g	5 day(s)	6 %
Dry Hop	Sybilla	20 g	5 day(s)	3.5 %
Boil	Magnum	30 g	30 min	13.5 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis