

# Gentelman IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **38**
- SRM **6.7**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (89.1%)	85 %	7
Grain	Weyermann - Caraamber	0.3 kg (5.9%)	75 %	65
Grain	Carabelge	0.25 kg (5%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	10 g	60 min	14 %
Boil	Horizon	10 g	30 min	14 %
Boil	Flyer	10 g	15 min	9.1 %
Boil	Horizon	10 g	15 min	14 %
Aroma (end of boil)	Sovereign	10 g	0 min	6.1 %
Aroma (end of boil)	Flyer	10 g	0 min	9.1 %
Dry Hop	Sovereign	20 g	4 day(s)	6.1 %
Dry Hop	Flyer	10 g	4 day(s)	9.1 %
Dry Hop	Nelson Sauvign	15 g	4 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlloc	1 g	Boil	10 min