

Hello IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **58**
- SRM **11.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 4.9 kg (87.5%) | 81 % | 6 |
| Grain | Strzegom Karmel 150 | 0.7 kg (12.5%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 15.5 % |
| Boil | Centennial | 10 g | 60 min | 10.5 % |
| Boil | Columbus/Tomahawk/Zeus | 6 g | 30 min | 15.5 % |
| Boil | Centennial | 6 g | 30 min | 10.5 % |
| Boil | Enigma (AUS) | 6 g | 30 min | 17.2 % |
| Boil | Bramling | 6 g | 30 min | 6 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 6 g | 5 min | 15.5 % |
| Aroma (end of boil) | Centennial | 6 g | 5 min | 10.5 % |
| Aroma (end of boil) | Enigma (AUS) | 5 g | 5 min | 17.2 % |
| Aroma (end of boil) | Bramling | 6 g | 5 min | 6 % |
| Dry Hop | Enigma (AUS) | 30 g | 5 day(s) | 17.2 % |
| Dry Hop | Citra | 60 g | 5 day(s) | 12 % |
| Dry Hop | Bramling | 30 g | 5 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|-------------|
| Wyeast - American Ale II | Ale | Liquid | 120 ml | Wyeast Labs |