

IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **58**
- SRM **6.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (76.3%) | 80 % | 5 |
| Grain | Cookie | 0.5 kg (8.5%) | 72 % | 50 |
| Grain | Carahell | 0.3 kg (5.1%) | 77 % | 26 |
| Grain | Oats, Flaked | 0.4 kg (6.8%) | 80 % | 2 |
| Grain | Rye Malt | 0.2 kg (3.4%) | 63 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 14.4 % |
| Aroma (end of boil) | Fuggles | 30 g | 10 min | 7.5 % |
| Aroma (end of boil) | Cascade PL | 20 g | 10 min | 5.8 % |
| Whirlpool | Fuggles | 20 g | 5 min | 7.5 % |
| Whirlpool | Cascade PL | 20 g | 5 min | 5.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|------|--------|------------|
| Lallemand West cost | Ale | Dry | 11 g | --- |