

ipa

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **22**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (95.2%) | 80 % | 5 |
| Grain | Strzegom Karmel 30 | 0.3 kg (4.8%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| First Wort | Warrior | 14 g | 60 min | 15.5 % |
| Aroma (end of boil) | Citra | 10 g | 1 min | 13.5 % |
| Aroma (end of boil) | Simcoe | 10 g | 1 min | 13.2 % |
| Aroma (end of boil) | Cascade | 10 g | 1 min | 7.1 % |
| Dry Hop | Citra | 30 g | 2 day(s) | 13.5 % |
| Dry Hop | Simcoe | 10 g | 2 day(s) | 13.2 % |
| Dry Hop | Cascade | 20 g | 2 day(s) | 7.1 % |

Yeasts

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