

# IPA 11

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **57**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **31.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	5
Grain	Viking Wheat Malt	2 kg (33.3%)	83 %	5
Grain	Platki owsiane	1 kg (16.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Mandarina Bavaria	100 g	2 day(s)	8.4 %
Aroma (end of boil)	Citra	50 g	10 min	12.6 %
Boil	Chinook	40 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis