

# IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **52**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.7 liter(s)**
- Total mash volume **39.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8.7 kg (87.9%)	80 %	5
Grain	Weyermann - Carapils	0.3 kg (3%)	78 %	4
Grain	Carahell	0.3 kg (3%)	77 %	26
Grain	Strzegom Monachijski typ I	0.6 kg (6.1%)	79 %	14

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	12.4 %
Boil	Chinook	15 g	15 min	12.8 %
Boil	Simcoe	15 g	15 min	12.1 %
Boil	Chinook	15 g	5 min	12.8 %
Boil	Amarillo	30 g	5 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	---