

IPA 14

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **71**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **30.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28.4 liter(s)**
- Total mash volume **35.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.7 kg (80.3%)	80 %	5
Grain	Płatki owsiane	0.4 kg (5.6%)	60 %	3
Grain	Viking Wheat Malt	1 kg (14.1%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	El Dorado	30 g	30 min	14.2 %
Whirlpool	Hallertau Tradition	50 g	30 min	5.2 %
Dry Hop	El Dorado	70 g	2 day(s)	14.2 %
Boil	Magnat	40 g	60 min	12.1 %
Boil	Magnum	10 g	60 min	12.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
hornindale	Ale	Slant	100 ml	---