

# IPA

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **24**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (50%)	80 %	5
Grain	Viking Pilsner malt	3 kg (37.5%)	82 %	4
Grain	Oats, Flaked	1 kg (12.5%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zythos	50 g	10 min	15.7 %