

# IPA

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **41**
- SRM **4.6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **54.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **5 %/h**
- Boil size **61.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **60 liter(s)**
- Total mash volume **72 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	10.5 kg (87.5%)	80 %	7
Grain	Briess - Carapils Malt	1.5 kg (12.5%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	continental	50 g	70 min	9.4 %
Boil	Amarillo	30 g	55 min	7.7 %
Boil	Cascade PL	30 g	40 min	5.2 %
Boil	Ahtanum	30 g	40 min	3.9 %
Aroma (end of boil)	Citra	50 g	0 min	13.6 %

## Yeasts

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