

# ipa

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **97**
- SRM **2.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **30.4 liter(s)**
- Total mash volume **38.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (50%)	--- %	---
Grain	Viking Pilsner malt	4 kg (50%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	100 g	60 min	13 %
Aroma (end of boil)	Citra	50 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	10 g	---