

Ipa gripa

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **30**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **22.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (46.2%) | 80 % | 5 |
| Grain | Carabody Viking Malt | 1.5 kg (23.1%) | 80 % | 10 |
| Grain | Płatki owsiane | 1 kg (15.4%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 1 kg (15.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Summit | 15 g | 20 min | 17 % |
| Boil | Horizon | 15 g | 10 min | 14 % |
| Aroma (end of boil) | Ekuanot | 25 g | 5 min | 14 % |
| Dry Hop | Nugget | 25 g | 4 day(s) | 13 % |
| Dry Hop | Sabro | 50 g | 4 day(s) | 15 % |
| Dry Hop | Moutere | 50 g | 4 day(s) | 14.5 % |

Yeasts

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