

# Single Hop IPA Barbe Rogue FR

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **75**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2.5 kg (83.3%)	80 %	8
Grain	Pszeniczny	0.5 kg (16.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Barbe Rouge	20 g	30 min	8.8 %
Boil	Barbe Rouge	30 g	15 min	8.8 %
Dry Hop	Barbe Rouge	100 g	3 day(s)	8.8 %
Boil	Huell Melon	25 g	15 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis