

## V - IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **68**
- SRM **12.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (90.9%)	80 %	5
Grain	Strzegom Karmel 150	0.4 kg (6.1%)	75 %	150
Grain	Caraaroma	0.2 kg (3%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	35 g	60 min	15.5 %
Boil	Lemon drop	20 g	15 min	4.6 %
Boil	Citra	25 g	10 min	12 %
Boil	Lemon drop	25 g	5 min	4.6 %
Boil	Citra	25 g	3 min	12 %
Dry Hop	Lemon drop	115 g	3 day(s)	4.6 %
Dry Hop	Citra	115 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Slant	200 ml	White Labs