IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **66**
- SRM **6.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(83.3%)*	80 %	6
Grain	Weyermann - Carapils	0.5 kg *(8.3%)*	78 %	4
Grain	Weyermann - Carared	0.5 kg *(8.3%)*	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Citra	30 g	30 min	12 %
Aroma (end of boil)	Citra	30 g	1 min	12 %