

## 7 bro ever IPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **43**
- SRM **6.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **47.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **36.8 liter(s)**
- Total mash volume **47.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (66.7%)	80 %	5
Grain	Strzegom Monachijski typ II	2.5 kg (23.8%)	79 %	22
Grain	Viking Wheat Malt	1 kg (9.5%)	83 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	25 min	15.5 %
Boil	Warrior	30 g	25 min	15.5 %
Boil	Centennial	20 g	25 min	10.5 %
Boil	Citra	25 g	25 min	12 %

### Yeasts

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