

## #10 American IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **50**
- SRM **6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (14.3%)	80 %	5
Grain	Płatki pszeniczne	0.5 kg (7.1%)	60 %	3
Grain	Cookie	0.5 kg (7.1%)	80 %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	10 g	60 min	9.8 %
Boil	Chinook	30 g	60 min	10.7 %
Aroma (end of boil)	Chinook	40 g	13 min	10.7 %
Dry Hop	Citra	50 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	10 min