

# American IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **55**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 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	5.5 kg (91.7%)	80 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (8.3%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	13.2 %
Boil	Centennial	25 g	30 min	10.5 %
Aroma (end of boil)	Citra	20 g	1 min	12 %
Aroma (end of boil)	Amarillo	20 g	1 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	?