

# American IPA

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **43**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (76.2%)	80 %	5
Grain	Pszeniczny	0.5 kg (9.5%)	85 %	4
Grain	Viking melanoidynowy	0.5 kg (9.5%)	75 %	60
Grain	Karmelowy Jasny 30EBC	0.25 kg (4.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	60 min	6 %
Boil	Citra	10 g	60 min	12 %
Boil	Cascade	10 g	30 min	6 %
Boil	Citra	5 g	30 min	12 %
Boil	Cascade	20 g	15 min	6 %
Boil	Citra	10 g	15 min	12 %

## Yeasts

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

## Notes

- Viking melanoidynowy - Viking Red Ale  
65' 30 min  
72' 30 min  
76 mashout  
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