

# American IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **72**
- SRM **9.6**
- 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 | 5.5 kg (91.7%) | 80 %  | 5   |
| Grain | Strzegom Karmel 150  | 0.5 kg (8.3%)  | 75 %  | 150 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Warrior           | 25 g   | 60 min | 15.5 %     |
| Boil    | Pekko             | 25 g   | 25 min | 13.6 %     |
| Boil    | Falconer's Flight | 25 g   | 10 min | 10 %       |

## Yeasts

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