

# American IPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **46**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński - Viking Malt	3 kg (85.7%)	80 %	4
Grain	Owsiany - Viking Malt	0.5 kg (14.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	20 min	10 %
Whirlpool	Centennial	40 g	10 min	10 %
Dry Hop	Centennial	30 g	4 day(s)	10 %
Dry Hop	Mosaic	100 g	4 day(s)	12 %

## Yeasts

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