

# American IPA

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- Gravity **15 BLG**
- ABV ---
- IBU **63**
- SRM **7.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 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 **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg (78.6%)	79 %	6
Grain	Weyermann - Carapils	0.5 kg (7.1%)	78 %	4
Grain	Strzegom Monachijski typ I	1 kg (14.3%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Southern Cross	30 g	60 min	12.8 %
Boil	Southern Cross	15 g	20 min	12.8 %
Aroma (end of boil)	Pacifica (NZ)	45 g	15 min	4.8 %
Aroma (end of boil)	Southern Cross	15 g	10 min	12.8 %
Aroma (end of boil)	Pacifica (NZ)	45 g	5 min	4.8 %
Whirlpool	Southern Cross	30 g	0 min	12.8 %
Dry Hop	Citra	30 g	6 day(s)	12 %
Dry Hop	Amarillo	30 g	30 day(s)	9.5 %

## Yeasts

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