

# American Ipa

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **72**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **59.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45 liter(s)**
- Total mash volume **60 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	12.5 kg (83.3%)	80 %	5
Grain	Monachijski	1.75 kg (11.7%)	80 %	16
Grain	Weyermann - Carapils	0.75 kg (5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	87.5 g	60 min	9.5 %
Boil	Amarillo	75 g	30 min	9.5 %
Boil	Amarillo	75 g	15 min	9.5 %
Boil	Amarillo	25 g	1 min	9.5 %
Boil	Cascade	50 g	1 min	6 %
Dry Hop	Cascade	125 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	22.5 g	Wyeast Labs