

# American IPA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **54**
- SRM **9.2**
- 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 **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (76.9%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (15.4%)	79 %	16
Grain	Strzegom Karmel 150	0.5 kg (7.7%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	45 min	11 %
Boil	Simcoe	25 g	30 min	13.2 %
Aroma (end of boil)	Cascade	25 g	15 min	6 %

## Yeasts

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