

American IPA - The Alchemist

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **84**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **28.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (78.3%)	85 %	7
Grain	Weyermann - Vienna Malt	0.75 kg (13%)	81 %	8
Grain	Weyermann pszeniczny jasny	0.4 kg (7%)	80 %	6
Grain	Weyermann - Light Munich Malt	0.1 kg (1.7%)	82 %	14

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	40 g	60 min	15.5 %
Boil	Mosaic	6 g	25 min	10 %
Boil	Amarillo	6 g	25 min	9.5 %
Boil	Mosaic	6 g	15 min	10 %
Boil	Amarillo	6 g	15 min	9.5 %
Boil	Citra	6 g	15 min	12 %
Boil	Cascade	6 g	15 min	6 %
Whirlpool	Citra	10 g	15 min	12 %
Whirlpool	Cascade	10 g	15 min	6 %
Dry Hop	Mosaic	25 g	2 day(s)	10 %
Dry Hop	Citra	25 g	2 day(s)	12 %
Dry Hop	Cascade	25 g	2 day(s)	6 %
Dry Hop	Amarillo	25 g	2 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safale US-05	Ale	Dry	11.5 g	Fermentis
--------------	-----	-----	--------	-----------