

# las vegas

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **52**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **2200 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2310 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **2783 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2100 liter(s)**
- Total mash volume **2800 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	600 kg (85.7%)	80 %	7
Grain	Monachijski	70 kg (10%)	80 %	16
Grain	Weyermann - Carapils	30 kg (4.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	4400 g	60 min	12 %
Boil	Amarillo	1320 g	15 min	9.5 %
Whirlpool	Cascade	1760 g	0 min	6 %
Dry Hop	Amarillo	880 g	7 day(s)	9.5 %
Dry Hop	Cascade	880 g	7 day(s)	6 %
Dry Hop	Cascade	1320 g	3 day(s)	6 %