

Los Angeles

- Gravity **17.1 BLG**
- ABV ---
- IBU **36**
- SRM **9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **18.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (83.3%)	85 %	7
Grain	Strzegom Monachijski typ II	1 kg (16.7%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	12.8 %
Boil	Citra	10 g	30 min	12.4 %
Boil	Cascade	10 g	20 min	6.8 %
Boil	citra	10 g	10 min	12.4 %
Boil	cascade	10 g	5 min	6.8 %
Dry Hop	Citra	60 g	5 day(s)	12.4 %
Dry Hop	Cascade	60 g	5 day(s)	6.8 %
Boil	Cascade	10 g	15 min	6.8 %
Boil	Citra	10 g	0 min	12.4 %

Yeasts

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