

# Mean Brew American IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **43**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (86.6%)	80 %	5
Grain	Strzegom Wiedeński	0.15 kg (6.5%)	79 %	10
Grain	Strzegom Monachijski typ I	0.09 kg (3.9%)	79 %	16
Grain	Płatki owsiane	0.07 kg (3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	60 min	13.2 %
Boil	Amarillo	7 g	15 min	9.5 %
Boil	Citra	7 g	15 min	12 %
Boil	Simcoe	7 g	15 min	13.2 %
Aroma (end of boil)	Amarillo	20 g	0 min	9.5 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Aroma (end of boil)	Simcoe	20 g	0 min	13.2 %
Dry Hop	Amarillo	20 g	7 day(s)	9.5 %
Dry Hop	Citra	20 g	7 day(s)	12 %
Dry Hop	Simcoe	20 g	7 day(s)	13.2 %
Dry Hop	Amarillo	25 g	3 day(s)	9.5 %
Dry Hop	Citra	25 g	3 day(s)	12 %
Dry Hop	Simcoe	25 g	3 day(s)	13.2 %