

# Pinus American IPA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **45**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%) | 80 %  | 5   |
| Grain | Pszeniczny           | 1 kg (16.7%) | 85 %  | 4   |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Warrior | 20 g   | 60 min | 13.4 %     |
| Boil      | Simcoe  | 20 g   | 20 min | 14.5 %     |
| Whirlpool | Simcoe  | 30 g   | 0 min  | 14.5 %     |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 50 g   | ---        |

## Extras

| Type | Name       | Amount | Use for   | Time     |
|------|------------|--------|-----------|----------|
| Herb | Pędy sosny | 600 g  | Boil      | 20 min   |
| Herb | Pędy sosny | 300 g  | Secondary | 7 day(s) |

## Notes

- Simcoe 30g na hopstand a nie whirlpool  
*May 23, 2021, 10:13 PM*