

## 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 %     |