

# American India Pale Ale 16° BLG

- Gravity **16.6 BLG**
- ABV ---
- IBU **111**
- SRM **9.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.2 kg (70%)	81 %	4
Grain	Strzegom Monachijski typ II	0.6 kg (10%)	79 %	22
Grain	Strzegom Wiedeński	1 kg (16.7%)	79 %	10
Grain	Caramunich Malt	0.2 kg (3.3%)	71.7 %	110

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Green Bullet	50 g	45 min	11 %
Boil	Centennial	30 g	30 min	10.5 %
Boil	Mosaic	20 g	10 min	10 %
Dry Hop	Mosaic	80 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	5 min