

American ipa

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **44**
- SRM **6.2**
- 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 **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Słód pale ale Viking Malt | 3 kg (60%) | --- % | 5 |
| Grain | Słód cookie | 0.5 kg (10%) | --- % | 70 |
| Grain | Słód pszeniczny Viking malt | 0.5 kg (10%) | --- % | 4 |
| Grain | Słód monachijski | 1 kg (20%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 50 min | 7 % |
| Boil | Zombie | 20 g | 30 min | 10.3 % |
| Boil | Zombie | 10 g | 15 min | 10.3 % |
| Aroma (end of boil) | Melon | 20 g | 5 min | 5.6 % |
| Aroma (end of boil) | Zombie | 20 g | 5 min | 10.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S-04 | Ale | Dry | 11.5 g | --- |