

# American IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **39**
- SRM **5.5**

## 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 **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.5 kg (80.4%)	80 %	7
Grain	Briess - Carapils Malt	0.3 kg (5.4%)	74 %	3
Grain	Pszeniczny	0.4 kg (7.1%)	85 %	4
Grain	Monachijski	0.4 kg (7.1%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	30 min	15.5 %
Boil	Citra	5 g	15 min	12 %
Boil	Cascade	5 g	15 min	6 %
Boil	Simcoe	5 g	15 min	13.2 %
Boil	Citra	10 g	10 min	12 %
Boil	Cascade	10 g	10 min	6 %
Boil	Simcoe	10 g	10 min	13.2 %
Boil	Citra	10 g	5 min	12 %
Boil	Cascade	10 g	5 min	6 %
Boil	Simcoe	10 g	5 min	13.2 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %
Aroma (end of boil)	Simcoe	25 g	0 min	13.2 %
Dry Hop	Citra	25 g	5 day(s)	12 %
Dry Hop	Cascade	15 g	5 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- 55 st.C. - dodać słydy  
64 st.C. - 60 min  
71 st.C. - 15 min  
76 - 77 st.C. - 4 min.  
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