

American IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **82**
- SRM **6.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (87.5%)	80 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (12.5%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	90 min	13 %
Boil	Columbus/Tomahawk/Zeus	20 g	30 min	15.5 %
Whirlpool	Mosaic	20 g	0 min	10 %
Whirlpool	Citra	20 g	0 min	12 %
Dry Hop	Mosaic	15 g	4 day(s)	10 %
Dry Hop	Citra	20 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis