

# American IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **65**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (82.1%)	80 %	5
Grain	Strzegom Monachijski typ I	0.8 kg (11.9%)	79 %	16
Grain	Weyermann - Carapils	0.4 kg (6%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	30 g	60 min	18 %
Boil	Chinook	15 g	60 min	13.9 %
Aroma (end of boil)	Simcoe	15 g	0 min	12.1 %
Aroma (end of boil)	Willamette	15 g	0 min	4.5 %
Dry Hop	Simcoe	15 g	7 day(s)	12.1 %
Dry Hop	Chinook	15 g	7 day(s)	13.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis

## Notes

- Bez MASH OUT przy zacieraniu jednotemperaturowym mniejsza wydajność wysładzania  
*Nov 26, 2018, 9:03 PM*