

# American IPL

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **35**
- SRM **6.4**
- Style **Premium American Lager**

## 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wiedeński Viking Malt	5 kg (83.3%)	80 %	9
Grain	Żytni Viking Malt	1 kg (16.7%)	81 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade USA (PL)	30 g	60 min	7.1 %
Aroma (end of boil)	Citra USA	30 g	10 min	12.6 %
Dry Hop	Citra USA	30 g	7 day(s)	12.6 %
Dry Hop	Cascade USA (PL)	20 g	7 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	100 ml	Fermentum Mobile

## Notes

- Zakres temperatur fermentacji : 8-14 st.C  
Stopień odfermentowania : 73-80%  
Flokulacja : wysoka  
Tolerancja alkoholu w piwie : 11% ABV  
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