

# #1 American IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **127**
- SRM **5**
- 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (78.3%)	80 %	5
Grain	Strzegom Wiedeński	0.75 kg (13%)	79 %	10
Grain	Pszeniczny	0.4 kg (7%)	85 %	4
Grain	Strzegom Monachijski typ II	0.1 kg (1.7%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	41 g	30 min	12 %
Boil	Cascade	41 g	30 min	6 %
Boil	Amarillo	37 g	30 min	9.5 %
Boil	Mosaic	37 g	30 min	10 %
Boil	Warrior	10 g	30 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis