

# Amercian India Pale Ale

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **52**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.1 kg (93.8%)	80 %	5
Grain	Viking Vienna Malt	0.2 kg (3.1%)	79 %	7
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.1%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Palisade	25 g	30 min	7.5 %
Boil	Cascade	20 g	10 min	6 %

## Yeasts

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