

# American ipa

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **6.2**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pale ale Viking Malt	3 kg (60%)	--- %	5
Grain	Słód cookie	0.5 kg (10%)	--- %	70
Grain	Słód pszeniczny Viking malt	0.5 kg (10%)	--- %	4
Grain	Słód monachijski	1 kg (20%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	50 min	7 %
Boil	Styrian Dragon	20 g	30 min	8 %
Boil	Styrian Dragon	10 g	15 min	8 %
Aroma (end of boil)	Melon	30 g	5 min	5.6 %
Aroma (end of boil)	Styrian Dragon	20 g	5 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-04	Ale	Dry	11.5 g	---