

# American Ipa

- Gravity **18.2 BLG**
- ABV ---
- IBU **64**
- SRM **8.1**
- 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 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       | 5 kg (71.4%)  | 80 %  | 6   |
| Grain | Strzegom Monachijski typ I | 1 kg (14.3%)  | 79 %  | 16  |
| Grain | Weyermann - Carapils       | 0.5 kg (7.1%) | 78 %  | 5   |
| Sugar | cukier                     | 0.5 kg (7.1%) | --- % | --- |

## Hops

| Use for             | Name     | Amount | Time      | Alpha acid |
|---------------------|----------|--------|-----------|------------|
| Boil                | Amarillo | 30 g   | 60 min    | 8.9 %      |
| Boil                | Amarillo | 20 g   | 15 min    | 8.9 %      |
| Boil                | Mosaic   | 25 g   | 30 min    | 12 %       |
| Boil                | Mosaic   | 10 g   | 15 min    | 12 %       |
| Aroma (end of boil) | Mosaic   | 15 g   | 1 min     | 12 %       |
| Aroma (end of boil) | Cascade  | 20 g   | 1 min     | 7.7 %      |
| Dry Hop             | Cascade  | 30 g   | 10 day(s) | 7.7 %      |

## Yeasts

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