

American IPA

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **43**
- SRM **5.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (76.2%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (9.5%) | 85 % | 4 |
| Grain | Viking melanoidynowy | 0.5 kg (9.5%) | 75 % | 60 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (4.8%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Cascade | 20 g | 60 min | 6 % |
| Boil | Citra | 10 g | 60 min | 12 % |
| Boil | Cascade | 10 g | 30 min | 6 % |
| Boil | Citra | 5 g | 30 min | 12 % |
| Boil | Cascade | 20 g | 15 min | 6 % |
| Boil | Citra | 10 g | 15 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Notes

- Viking melanoidynowy - Viking Red Ale
65' 30 min
72' 30 min
76 mashout
Mar 23, 2018, 1:45 PM