

# American IPA

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU ---
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (82.2%)	80 %	5
Grain	Pszeniczny	1 kg (13.7%)	85 %	4
Grain	Caramel/Crystal Malt - 10L	0.3 kg (4.1%)	75 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Mosaic	50 g	1 min	10 %
Mash	Magnat	75 g	0 min	11.2 %
Mash	Equinox	60 g	30 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.3 g	Fermentis