

American IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **128**
- SRM **6.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pale Malt (2 Row) US | 5 kg (62.5%) | 79 % | 4 |
| Grain | Pszeniczny | 2 kg (25%) | 85 % | 4 |
| Grain | Karmelowy Czerwony | 0.5 kg (6.3%) | 75 % | 59 |
| Grain | Weyermann - Carapils | 0.5 kg (6.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Chinook | 85 g | 60 min | 11.3 % |
| Whirlpool | Cascade | 80 g | 30 min | 6 % |
| Whirlpool | Centennial | 80 g | 30 min | 8 % |
| Whirlpool | Chinook | 40 g | 30 min | 11.3 % |

Yeasts

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