

# American IPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **71**
- SRM **5.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (87.7%)	80 %	4
Grain	Słód pszeniczny Bestmalz	0.4 kg (7%)	82 %	5
Grain	Biscuit Malt	0.3 kg (5.3%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	12 %
Boil	Citra	25 g	30 min	12 %
Boil	Citra	25 g	15 min	12 %
Aroma (end of boil)	Cascade	30 g	1 min	6 %
Dry Hop	Cascade	100 g	10 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
swoje	Ale	Slant	30 ml	Wyeast Labs