

# American IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **39**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (83.3%)	82 %	4
Grain	Strzegom Pszeniczny	1 kg (16.7%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	45 min	11.2 %
Whirlpool	Lemon drop	20 g	10 min	4.6 %
Whirlpool	Citra	20 g	10 min	12 %
Whirlpool	Mosaic	20 g	10 min	12.6 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Dry Hop	Mosaic	30 g	5 day(s)	12.6 %
Dry Hop	Lemon drop	30 g	5 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Fermentis