

IPA USA Big one

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **58**
- SRM **8.7**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Mep©Ale | 2.8 kg (50.7%) | 79 % | 7 |
| Grain | Strzegom Pilzneński | 1.4 kg (25.4%) | 80 % | 4 |
| Grain | Słód Cookie (bursztynowy) Viking Malt 1 kg | 0.66 kg (12%) | 72 % | 50 |
| Grain | Słód Abbey Malt® 40-50 EBC Weyermann® 1 kg | 0.66 kg (12%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------------------|--------|--------|------------|
| Whirlpool | Warrior® (USA) | 60 g | 30 min | 15.5 % |
| Whirlpool | Ahtanum® (USA) | 60 g | 30 min | 3.4 % |
| Whirlpool | Falconer's Flight® (USA) | 30 g | 30 min | 11 % |

Yeasts

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