

## 4 American IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **101**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **25.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (55.2%)	80 %	5
Grain	Pilzneński	1.5 kg (20.7%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (6.9%)	78 %	4
Grain	Viking Wheat Malt	0.5 kg (6.9%)	83 %	5
Grain	Płatki owsiane	0.5 kg (6.9%)	85 %	3
Grain	Strzegom Karmel 30	0.25 kg (3.4%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	30 g	60 min	14 %
Boil	Centennial	25 g	60 min	10.5 %
Boil	Sabro	25 g	30 min	14 %
Boil	Centennial	30 g	30 min	10.5 %
Boil	Amarillo	50 g	0 min	9.5 %
Boil	Citra	50 g	0 min	12 %
Dry Hop	Amarillo	50 g	5 day(s)	9.5 %
Dry Hop	Citra	50 g	5 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	100 ml	Fermentum Mobile