

## 8° (American IPA)

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- Gravity **15.9 BLG**
- ABV ---
- IBU **91**
- SRM **20.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **3 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6.5 kg (86.7%)	80 %	7
Grain	Strzegom Karmel 150	1 kg (13.3%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	20 min	15.5 %
Boil	Cascade	50 g	20 min	6 %
Boil	Sybilla	50 g	7 min	3.5 %
Boil	Columbus/Tomahawk/Zeus	50 g	7 min	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar