

# American India Pale Ale #2W

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **61**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (83.3%)	79 %	6
Grain	Strzegom Monachijski typ I	0.4 kg (11.1%)	79 %	16
Grain	Strzegom Karmel 30	0.2 kg (5.6%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Marynka	10 g	60 min	7.5 %
Boil	Citra	20 g	30 min	12 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Dry Hop	Cascade	20 g	7 day(s)	6 %
Dry Hop	Citra	10 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis