

# American IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **75**
- SRM **11.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.8 kg (88.9%)	95 %	5
Grain	Caramel/Crystal Malt - 120L	0.4 kg (7.4%)	90 %	236
Grain	Aroma CastleMalting	0.2 kg (3.7%)	90 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	35 g	60 min	15.5 %
Boil	Cascade	20 g	15 min	6 %
Boil	Citra	25 g	10 min	12 %
Aroma (end of boil)	Cascade	25 g	5 min	6 %
Aroma (end of boil)	Citra	25 g	3 min	12 %
Dry Hop	Cascade	15 g	4 day(s)	6 %
Dry Hop	Citra	15 g	4 day(s)	12 %

## Yeasts

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