

# American IPA

---

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **71**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **51.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **42 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	10 kg (83.3%)	85 %	7
Grain	Monachijski	1.4 kg (11.7%)	80 %	16
Grain	Weyermann - Carapils	0.6 kg (5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	60 g	60 min	12 %
Boil	Citra	46.67 g	30 min	12 %
Boil	Citra	46.67 g	15 min	12 %
Aroma (end of boil)	Citra	20 g	1 min	12 %
Aroma (end of boil)	Cascade	40 g	1 min	6 %
Dry Hop	Cascade	90 g	5 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis