

# American IPA

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **49**
- SRM **7.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Liquid Extract (LME) - Pale	3.4 kg (81%)	90 %	16
Dry Extract	Dry Extract (DME) - Light	0.8 kg (19%)	95 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	55 min	15.5 %
Aroma (end of boil)	Cascade	10 g	5 min	6 %
Aroma (end of boil)	Simcoe	10 g	5 min	13.2 %
Aroma (end of boil)	Cascade	10 g	1 min	6 %
Aroma (end of boil)	Simcoe	10 g	1 min	13.2 %
Dry Hop	Cascade	10 g	4 day(s)	6 %
Dry Hop	Simcoe	10 g	4 day(s)	13.2 %
Dry Hop	Mosaic	30 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis