

# American IPA "II"

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **97**
- SRM **7.2**
- 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 **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (71.4%)	79 %	6
Grain	Strzegom Monachijski typ I	2 kg (28.6%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	70 min	13 %
Boil	Simcoe	40 g	30 min	13.2 %
Boil	Mosaic	20 g	10 min	10 %
Boil	Cascade PL	20 g	10 min	5.2 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %
Dry Hop	Cascade PL	20 g	3 day(s)	5.2 %

## Yeasts

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