

# American India Pale Ale

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **83**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Monachijski	0.7 kg (11.7%)	80 %	16
Grain	Briess - 2 Row Brewers Malt	0.3 kg (5%)	80.5 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	30 min	15.5 %
Boil	Centennial	15 g	30 min	10.5 %
Boil	Centennial	1 g	20 min	10.5 %
Dry Hop	Glacier	50 g	7 day(s)	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US West Coast	Ale	Dry	10 g	Gozdawa