

# American IPA

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **98**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (87%)	85 %	7
Grain	Carahell typ II	0.75 kg (13%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	columbus	30 g	60 min	16.2 %
Boil	Mosaic	30 g	15 min	12 %
Boil	Citra	30 g	15 min	12.5 %
Aroma (end of boil)	Amarillo	30 g	5 min	8 %
Dry Hop	Citra	30 g	7 day(s)	9 %
Dry Hop	Cascade	30 g	7 day(s)	6 %
Whirlpool	Mosaic	30 g	20 min	12 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irl;andzki	5 g	Boil	10 min