

# American IPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **128**
- SRM **6.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	5 kg (62.5%)	79 %	4
Grain	Pszeniczny	2 kg (25%)	85 %	4
Grain	Karmelowy Czerwony	0.5 kg (6.3%)	75 %	59
Grain	Weyermann - Carapils	0.5 kg (6.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	85 g	60 min	11.3 %
Whirlpool	Cascade	80 g	30 min	6 %
Whirlpool	Centennial	80 g	30 min	8 %
Whirlpool	Chinook	40 g	30 min	11.3 %

## Yeasts

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