

American IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **39**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- 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 Pilsner malt | 5 kg (83.3%) | 82 % | 4 |
| Grain | Strzegom Pszeniczny | 1 kg (16.7%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Magnat | 30 g | 45 min | 11.2 % |
| Whirlpool | Lemon drop | 20 g | 10 min | 4.6 % |
| Whirlpool | Citra | 20 g | 10 min | 12 % |
| Whirlpool | Mosaic | 20 g | 10 min | 12.6 % |
| Dry Hop | Citra | 30 g | 5 day(s) | 12 % |
| Dry Hop | Mosaic | 30 g | 5 day(s) | 12.6 % |
| Dry Hop | Lemon drop | 30 g | 5 day(s) | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 100 ml | Fermentis |