

# American IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **72**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.5 kg (69.2%)	80 %	7
Grain	Monachijski	1.5 kg (23.1%)	80 %	16
Grain	Płatki owsiane	0.5 kg (7.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	13 %
Boil	Citra	20 g	20 min	12 %
Boil	Amarillo	20 g	10 min	9.5 %
Boil	Citra	20 g	5 min	12 %
Whirlpool	Amarillo	20 g	0 min	12 %