

American IPA - The Alchemist

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **84**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **28.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.5 kg (78.3%) | 85 % | 7 |
| Grain | Weyermann - Vienna Malt | 0.75 kg (13%) | 81 % | 8 |
| Grain | Weyermann pszeniczny jasny | 0.4 kg (7%) | 80 % | 6 |
| Grain | Weyermann - Light Munich Malt | 0.1 kg (1.7%) | 82 % | 14 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Warrior | 40 g | 60 min | 15.5 % |
| Boil | Mosaic | 6 g | 25 min | 10 % |
| Boil | Amarillo | 6 g | 25 min | 9.5 % |
| Boil | Mosaic | 6 g | 15 min | 10 % |
| Boil | Amarillo | 6 g | 15 min | 9.5 % |
| Boil | Citra | 6 g | 15 min | 12 % |
| Boil | Cascade | 6 g | 15 min | 6 % |
| Whirlpool | Citra | 10 g | 15 min | 12 % |
| Whirlpool | Cascade | 10 g | 15 min | 6 % |
| Dry Hop | Mosaic | 25 g | 2 day(s) | 10 % |
| Dry Hop | Citra | 25 g | 2 day(s) | 12 % |
| Dry Hop | Cascade | 25 g | 2 day(s) | 6 % |
| Dry Hop | Amarillo | 25 g | 2 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|