

las vegas

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **52**
- SRM **6.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **2200 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2310 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **2783 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2100 liter(s)**
- Total mash volume **2800 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 600 kg (85.7%) | 80 % | 7 |
| Grain | Monachijski | 70 kg (10%) | 80 % | 16 |
| Grain | Weyermann - Carapils | 30 kg (4.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Citra | 4400 g | 60 min | 12 % |
| Boil | Amarillo | 1320 g | 15 min | 9.5 % |
| Whirlpool | Cascade | 1760 g | 0 min | 6 % |
| Dry Hop | Amarillo | 880 g | 7 day(s) | 9.5 % |
| Dry Hop | Cascade | 880 g | 7 day(s) | 6 % |
| Dry Hop | Cascade | 1320 g | 3 day(s) | 6 % |