

## Real American IPA #3

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **23**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 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 | Viking Pale Ale malt | 3 kg (46.2%)  | 80 %  | 5   |
| Grain | Pszeniczny           | 1 kg (15.4%)  | 85 %  | 4   |
| Grain | Strzegom Pilzneński  | 2 kg (30.8%)  | 80 %  | 4   |
| Grain | Płatki owsiane       | 0.4 kg (6.2%) | 85 %  | 3   |
| Grain | Strzegom Karmel 30   | 0.1 kg (1.5%) | 75 %  | 30  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Citra   | 15 g   | 50 min | 12 %       |
| Boil    | Cascade | 15 g   | 50 min | 6 %        |