

Smooth IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **50**
- SRM **6.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (57.1%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (14.3%)	78 %	4
Grain	Strzegom Monachijski typ II	1 kg (28.6%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	30 g	10 min	12 %
Whirlpool	Citra	20 g	20 min	12 %
Boil	Simcoe	10 g	30 min	13.2 %
Dry Hop	Citra	35 g	4 day(s)	12 %
Dry Hop	Centennial	35 g	4 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis