

# American Ipa

- Gravity **18.2 BLG**
- ABV ---
- IBU **64**
- SRM **8.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- 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	5 kg (71.4%)	80 %	6
Grain	Strzegom Monachijski typ I	1 kg (14.3%)	79 %	16
Grain	Weyermann - Carapils	0.5 kg (7.1%)	78 %	5
Sugar	cukier	0.5 kg (7.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	60 min	8.9 %
Boil	Amarillo	20 g	15 min	8.9 %
Boil	Mosaic	25 g	30 min	12 %
Boil	Mosaic	10 g	15 min	12 %
Aroma (end of boil)	Mosaic	15 g	1 min	12 %
Aroma (end of boil)	Cascade	20 g	1 min	7.7 %
Dry Hop	Cascade	30 g	10 day(s)	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis