

American IPA

- Gravity **15 BLG**
- ABV ---
- IBU **70**
- SRM **9.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (76.9%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (15.4%)	83 %	5
Grain	carabohemian	0.25 kg (7.7%)	75 %	170

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	12 %
Mash	Citra	10 g	50 min	12 %
Boil	Simcoe	10 g	2 min	13.2 %
Mash	Simcoe	10 g	50 min	13.2 %
Boil	Marynka	23 g	60 min	8.7 %
Boil	Citra	10 g	2 min	12 %
Dry Hop	Simcoe	30 g	5 day(s)	13.2 %
Dry Hop	Citra	30 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	safale