

American IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **75**
- SRM **11.6**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.8 kg (88.9%) | 95 % | 5 |
| Grain | Caramel/Crystal Malt - 120L | 0.4 kg (7.4%) | 90 % | 236 |
| Grain | Aroma CastleMalting | 0.2 kg (3.7%) | 90 % | 100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Bravo | 35 g | 60 min | 15.5 % |
| Boil | Cascade | 20 g | 15 min | 6 % |
| Boil | Citra | 25 g | 10 min | 12 % |
| Aroma (end of boil) | Cascade | 25 g | 5 min | 6 % |
| Aroma (end of boil) | Citra | 25 g | 3 min | 12 % |
| Dry Hop | Cascade | 15 g | 4 day(s) | 6 % |
| Dry Hop | Citra | 15 g | 4 day(s) | 12 % |

Yeasts

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