

# American IPA

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **79**
- SRM **7.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2 kg (27.8%)	79 %	16
Grain	Pale Malt (2 Row) UK	5.2 kg (72.2%)	78 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	70 min	12 %
Aroma (end of boil)	Amarillo	40 g	30 min	8.9 %
Aroma (end of boil)	Cascade	40 g	10 min	6.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	22 g	---