

# American IPka

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **74**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **36.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	6.5 kg (71%)	81 %	6
Grain	Monachijski	2.05 kg (22.4%)	80 %	16
Grain	Wiedenski	0.3 kg (3.3%)	--- %	---
Grain	Platki owsiane	0.3 kg (3.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	75 g	60 min	13.5 %
Boil	Amarillo	25 g	15 min	8.4 %
Aroma (end of boil)	Cascade	30 g	0 min	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	900 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min