

# IPA USA Big one

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **58**
- SRM **8.7**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep©Ale	2.8 kg (50.7%)	79 %	7
Grain	Strzegom Pilzneński	1.4 kg (25.4%)	80 %	4
Grain	Słód Cookie (bursztynowy) Viking Malt 1 kg	0.66 kg (12%)	72 %	50
Grain	Słód Abbey Malt® 40-50 EBC Weyermann® 1 kg	0.66 kg (12%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Warrior® (USA)	60 g	30 min	15.5 %
Whirlpool	Ahtanum® (USA)	60 g	30 min	3.4 %
Whirlpool	Falconer's Flight® (USA)	30 g	30 min	11 %

## Yeasts

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