

# Pinus American IPA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **45**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Pszeniczny	1 kg (16.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	13.4 %
Boil	Simcoe	20 g	20 min	14.5 %
Whirlpool	Simcoe	30 g	0 min	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	50 g	---

## Extras

Type	Name	Amount	Use for	Time
Herb	Pędy sosny	600 g	Boil	20 min
Herb	Pędy sosny	300 g	Secondary	7 day(s)

## Notes

- Simcoe 30g na hopstand a nie whirlpool  
*May 23, 2021, 10:13 PM*