

Pinus American IPA

- 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
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