

## Real American IPA #3

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **23**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (46.2%)	80 %	5
Grain	Pszeniczny	1 kg (15.4%)	85 %	4
Grain	Strzegom Pilzneński	2 kg (30.8%)	80 %	4
Grain	Płatki owsiane	0.4 kg (6.2%)	85 %	3
Grain	Strzegom Karmel 30	0.1 kg (1.5%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	50 min	12 %
Boil	Cascade	15 g	50 min	6 %