

#078 American IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **70**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **19.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **29.1 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **68.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5.2 kg (91.2%) | 82 % | 4 |
| Grain | BESTMALZ - Best Wheat Malt | 0.5 kg (8.8%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 30 g | 60 min | 11.1 % |
| Aroma (end of boil) | HBC 630 | 25 g | 10 min | 14.2 % |
| Aroma (end of boil) | Idaho 7 | 40 g | 10 min | 13.1 % |
| Dry Hop | HBC 630 | 75 g | 3 day(s) | 12.3 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12.7 % |
| Dry Hop | Talus | 25 g | 3 day(s) | 9.3 % |
| Dry Hop | Chinook | 20 g | 3 day(s) | 11.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|---------|--------|
| Fining | whirfloc T | 1.25 g | Boil | 10 min |
| Other | pożywka dla drożdży Wyeast | 2.5 g | Boil | 10 min |