

## #23 - American IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **67**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (57.1%)	79 %	6
Grain	Pszeniczny	3 kg (42.9%)	85 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	18 g	50 min	12 %
Boil	Citra	18 g	40 min	12 %
Boil	Loral	10 g	30 min	11 %
Boil	Loral	20 g	20 min	11 %
Boil	Denali	20 g	10 min	14 %
Aroma (end of boil)	Denali	15 g	10 min	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	11 g	Fermentis

### Notes

- Zacierane 22 XI  
Gotowanie 23 XI

Drożdże bez hydratacji - 12:45

24L 15BLG

BURZLIWA:

15-16st

29 XI - 9BLG

1 XII - 7BLG

CICHA: 2x 11,5L

5 XII - 6BLG

A: + 40g Denali

B: + 28g Denali = 15g Loral

ROZLEW 11 XII przy 5BLG

2.2CO2

0,3l wody + 50g cukru

*Dec 13, 2017, 5:43 PM*