

# AM INDIA PALE ALE

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **54**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **55 C**, Time **13 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **61.3C**
- Add grains
- Keep mash **13 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	6 kg (85.7%)	81 %	3
Grain	Płatki pszeniczne	1 kg (14.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	12.8 %
Whirlpool	Mosaic	50 g	25 min	10 %
Whirlpool	Citra	50 g	15 min	12 %
Whirlpool	Mosaic	50 g	0 min	10 %
Dry Hop	Citra	50 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale