

# American Gangster

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **63**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński         | 2.5 kg (43.5%) | 80 %  | 4   |
| Grain | Strzegom Pilzneński         | 1 kg (17.4%)   | 80 %  | 4   |
| Grain | Strzegom Monachijski typ II | 1 kg (17.4%)   | 79 %  | 22  |
| Grain | Strzegom Bursztynowy        | 0.25 kg (4.3%) | 70 %  | 49  |
| Grain | Strzegom Pszeniczny         | 1 kg (17.4%)   | 81 %  | 6   |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Citra   | 10 g   | 75 min   | 12 %       |
| Boil      | Mosaic  | 50 g   | 5 min    | 12.3 %     |
| Whirlpool | Ekuanot | 50 g   | 20 min   | 13.6 %     |
| Whirlpool | Chinook | 50 g   | 20 min   | 11.3 %     |
| Dry Hop   | Mosaic  | 50 g   | 3 day(s) | 12.3 %     |
| Dry Hop   | Ekuanot | 50 g   | 3 day(s) | 13.6 %     |
| Dry Hop   | Chinook | 50 g   | 3 day(s) | 11.3 %     |

## Yeasts

| <b>Name</b>                   | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------------------------|-------------|-------------|---------------|-------------------|
| WLP001 - California Ale Yeast | Ale         | Liquid      | 100 ml        | ---               |