

# American Haven

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **69**
- SRM **5.4**
- 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 **40 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann Pilsneński	5.2 kg (77.6%)	81 %	4
Grain	Monachijski	1.5 kg (22.4%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	60 g	20 min	13.1 %
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Aroma (end of boil)	Sterling	30 g	0 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	0 min	4.5 %
Aroma (end of boil)	Simcoe	30 g	0 min	13.2 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %
Dry Hop	Sterling	30 g	14 day(s)	4.5 %
Dry Hop	Simcoe	30 g	14 day(s)	13.2 %
Dry Hop	Centennial	60 g	14 day(s)	10.5 %
Dry Hop	Citra	30 g	14 day(s)	12 %

## Yeasts

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