

# American India Pale 17 CP

- Gravity **17.5 BLG**
- ABV ---
- IBU **52**
- SRM **11.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **69 C**, Time **70 min**
- Temp **75.6 C**, Time **0 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **56.8C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **70 min** at **69C**
- Keep mash **0 min** at **75.6C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.55 kg (90.2%)	79 %	6
Grain	Cara Gold Castlemalting	0.45 kg (7.3%)	78 %	120
Grain	Strzegom Pszeniczny	0.15 kg (2.4%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Boil	Simcoe	20 g	20 min	13.2 %
Boil	Amarillo	10 g	10 min	9.5 %
Aroma (end of boil)	Amarillo	10 g	5 min	9.5 %
Dry Hop	Amarillo	30 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis