

# American IPA\_1

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **65**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **5 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **72C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (50%)	81 %	4
Grain	Castle Pale Ale	2 kg (25%)	80 %	8
Grain	Monachijski	1 kg (12.5%)	80 %	16
Grain	Weyermann - Carapils	0.5 kg (6.3%)	78 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (6.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	40 g	60 min	11 %
Aroma (end of boil)	Amarillo	30 g	15 min	9.5 %
Aroma (end of boil)	Chinook	30 g	15 min	13 %
Aroma (end of boil)	Comet	30 g	10 min	8.3 %
Dry Hop	Citra	60 g	3 day(s)	12 %
Dry Hop	Cascade	50 g	3 day(s)	6 %
Dry Hop	Comet	30 g	3 day(s)	8.3 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
US-05	Ale	Dry	11.5 g	---