

# American IPA

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- Gravity **15.9 BLG**
- ABV ---
- IBU **80**
- SRM **14.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 5.5 kg (90.2%) | 79 %  | 6   |
| Grain | Crystal             | 0.4 kg (6.6%)  | 75 %  | 150 |
| Grain | Aroma CastleMalting | 0.2 kg (3.3%)  | 78 %  | 100 |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Bravo   | 35 g   | 60 min   | 15.5 %     |
| Boil                | Cascade | 20 g   | 15 min   | 6 %        |
| Boil                | Citra   | 25 g   | 10 min   | 12 %       |
| Aroma (end of boil) | Cascade | 25 g   | 5 min    | 6 %        |
| Aroma (end of boil) | Citra   | 25 g   | 3 min    | 12 %       |
| Dry Hop             | Citra   | 15 g   | 7 day(s) | 12 %       |
| Dry Hop             | Cascade | 15 g   | 7 day(s) | 6 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |