

# American IPA 15blg

- Gravity **15 BLG**
- ABV ---
- IBU **95**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.2 liter(s)**

## Steps

- Temp **51 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.2 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński    | 3 kg (74.1%)   | 80 %  | 4   |
| Grain | Strzegom pszeniczny    | 0.5 kg (12.3%) | 81 %  | 6   |
| Grain | Strzegom Karmel<br>150 | 0.05 kg (1.2%) | 75 %  | 150 |
| Grain | Strzegom Wiedeński     | 0.5 kg (12.3%) | 79 %  | 10  |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Marynka  | 30 g   | 60 min   | 10 %       |
| Boil                | Simcoe   | 20 g   | 30 min   | 13 %       |
| Boil                | Cascade  | 15 g   | 15 min   | 6 %        |
| Aroma (end of boil) | Citra    | 30 g   | 5 min    | 13 %       |
| Dry Hop             | Citra    | 30 g   | 4 day(s) | 12 %       |
| Dry Hop             | Amarillo | 30 g   | 4 day(s) | 9.5 %      |
| Aroma (end of boil) | Cascade  | 15 g   | 5 min    | 6 %        |
| Boil                | Simcoe   | 10 g   | 10 min   | 13 %       |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 30 ml  | Fermentum Mobile |