

# American IPA

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- Gravity **15.2 BLG**
- ABV ---
- IBU **49**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **28.2 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **68 C**, Time **60 min**
- Temp **65 C**, Time **0 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.2 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **0 min** at **65C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.69 kg (80.6%)	79 %	6
Grain	Strzegom Pszeniczny	0.69 kg (9.8%)	81 %	6
Grain	Strzegom Karmel 30	0.34 kg (4.8%)	75 %	30
Grain	Weyermann - Carapils	0.34 kg (4.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	12.4 %
Boil	Citra	18.75 g	15 min	12.4 %
Boil	Amarillo	13.75 g	15 min	9.5 %
Boil	Citra	18.75 g	5 min	12.4 %
Boil	Amarillo	13.75 g	5 min	9.5 %
Boil	Citra	31.25 g	0 min	12.4 %
Boil	Amarillo	31.25 g	0 min	9.5 %
Dry Hop	Citra	50 g	8 day(s)	12.4 %

Dry Hop	Amarillo	50 g	8 day(s)	9.5 %
Dry Hop	Mosaic	50 g	8 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	37.5 ml	Fermentum Mobile