

American IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **60**
- SRM **7.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.13 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (82.1%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (14.9%)	79 %	16
Grain	Strzegom Karmel 150	0.2 kg (3%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	20 g	60 min	17 %
Aroma (end of boil)	Amarillo	10 g	15 min	9.5 %
Aroma (end of boil)	Simcoe	10 g	15 min	13.2 %
Aroma (end of boil)	Citra	10 g	15 min	12 %
Aroma (end of boil)	Amarillo	10 g	10 min	9.5 %
Aroma (end of boil)	Simcoe	10 g	10 min	13.2 %
Aroma (end of boil)	Citra	10 g	10 min	12 %
Whirlpool	Amarillo	10 g	0 min	9.5 %
Whirlpool	Simcoe	10 g	0 min	13.2 %
Whirlpool	Citra	10 g	0 min	12 %
Dry Hop	Amarillo	30 g	7 day(s)	9.5 %

Dry Hop	Simcoe	30 g	7 day(s)	13.2 %
Dry Hop	Citra	30 g	7 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	10 g	Boil	15 min