

# American IPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **38**
- SRM **5.2**
- 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 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.3 kg (43.4%)	80 %	4
Grain	Pszeniczny	1.6 kg (30.2%)	85 %	4
Grain	Monachijski	1.4 kg (26.4%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Aroma (end of boil)	Citra	10 g	15 min	12 %
Aroma (end of boil)	Mosaic	10 g	15 min	10 %
Whirlpool	Citra	15 g	10 min	12 %
Whirlpool	Mosaic	15 g	10 min	10 %
Dry Hop	Citra	15 g	3 day(s)	12 %
Dry Hop	Mosaic	15 g	3 day(s)	10 %
Dry Hop	Chinook	35 g	3 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	30 ml	---