

American IPA

- Gravity **14.7 BLG**
- ABV ---
- IBU **75**
- SRM **6.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 4 kg (71.4%) | 80 % | 7 |
| Grain | Carahell | 0.5 kg (8.9%) | 77 % | 26 |
| Grain | Słód Caramunich Typ II Weyermann | 0.1 kg (1.8%) | 73 % | 120 |
| Grain | Pilzneński | 0.5 kg (8.9%) | 81 % | 4 |
| Adjunct | Płatki pszeniczne | 0.5 kg (8.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 40 min | 15.5 % |
| Boil | Amarillo | 30 g | 20 min | 9.5 % |
| Boil | Cascade | 30 g | 20 min | 6 % |
| Whirlpool | Amarillo | 30 g | 20 min | 9.5 % |
| Dry Hop | Amarillo | 30 g | 5 day(s) | 9.5 % |
| Dry Hop | Cascade | 60 g | 5 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |