

# American IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **47**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **52.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **33.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **41.8 liter(s)** of **76C** water or to achieve **52.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (63.1%)	79 %	6
Grain	Strzegom Monachijski typ I	1.6 kg (14.4%)	79 %	16
Grain	Strzegom Karmel 150	0.3 kg (2.7%)	75 %	150
Grain	Strzegom Pilzneński	2 kg (18%)	80 %	4
Grain	Pszeniczny	0.2 kg (1.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	14.7 %
Boil	Mosaic	30 g	15 min	12.6 %
Aroma (end of boil)	Cascade PL	40 g	0 min	7.8 %
Dry Hop	Amarillo	40 g	7 day(s)	8.2 %
Dry Hop	El Dorado	40 g	7 day(s)	13.2 %
Dry Hop	citra	40 g	3 day(s)	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	18.4 g	Fermentis
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