

American IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **37**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (73.3%)	90 %	6
Grain	BESTMALZ - Monachijski 15 EBC	0.8 kg (26.7%)	90 %	15

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Aroma (end of boil)	Chinook	15 g	10 min	13 %
Dry Hop	Chinook	25 g	2 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	27 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	liście kaffir	5 g	Boil	5 min
Flavor	ostra papryczka	15 g	Secondary	2 day(s)