

AMERICAN IPA Podejście 3

- Gravity **14.4 BLG**
- ABV ---
- IBU **71**
- SRM **8.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **8 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **33.4 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **70 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **23.8 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **70 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (73.5%)	80.5 %	2
Grain	Weyermann pszeniczny jasny	0.6 kg (8.8%)	80 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (7.4%)	79 %	16
Grain	Strzegom Karmel 150	0.3 kg (4.4%)	71.7 %	120
Grain	Acid Malt	0.4 kg (5.9%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	13.5 %
Boil	Simcoe	30 g	20 min	13 %
Boil	Centennial	40 g	20 min	10.5 %
Whirlpool	Citra	30 g	0 min	12 %
Dry Hop	Centennial	30 g	7 day(s)	10.5 %
Dry Hop	Citra	30 g	5 day(s)	13 %

Dry Hop	Amarillo	30 g	3 day(s)	9.5 %
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Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	mech	5 g	Boil	15 min