

## AMERICAN IPA Podejście 4

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- Gravity **14.7 BLG**
- ABV ---
- IBU **42**
- SRM **8.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.7 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **30.6 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **22.4 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (78.1%)	80.5 %	2
Grain	Weyermann pszeniczny jasny	0.6 kg (9.4%)	80 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (7.8%)	79 %	16
Grain	Strzegom Karmel 150	0.3 kg (4.7%)	71.7 %	120

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	40 g	60 min	10.9 %
Whirlpool	Simcoe	30 g	0 min	13.2 %
Whirlpool	Cascade	30 g	0 min	5.9 %
Whirlpool	Citra	30 g	0 min	12 %
Dry Hop	Cascade	70 g	7 day(s)	5.9 %
Dry Hop	Mosaic	20 g	5 day(s)	10.9 %
Dry Hop	Amarillo	30 g	3 day(s)	7.5 %

## 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