

# American IPA Robert

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **50**
- SRM **16.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **35.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **27.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (64.1%)	80 %	4
Grain	Pszeniczny	0.5 kg (6.4%)	85 %	4
Grain	Strzegom Monachijski typ I	1 kg (12.8%)	60 %	16
Grain	Strzegom Karmel 300	0.5 kg (6.4%)	3 %	299
Grain	Karmelowy Czerwony	0.4 kg (5.1%)	3 %	59
Grain	Viking Melanoidynowy	0.4 kg (5.1%)	3 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	equanot	25 g	60 min	12.8 %
Boil	equanot	25 g	20 min	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US 05	Ale	Dry	11 g	Fermentis