

# American IPA\_wel

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **39**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **27.1 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21.2 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.6 kg (78%)	85 %	7
Grain	Strzegom Monachijski typ I	0.7 kg (11.9%)	79 %	16
Grain	Pszeniczny	0.6 kg (10.2%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	40 min	15.5 %
po 10min intensywnego gotowania wrzuciłem zeus				
Boil	Simcoe	25 g	10 min	13.2 %
Boil	Simcoe	25 g	10 min	13.2 %
Boil	Cascade	50 g	0 min	6 %
Dry Hop	Cascade	50 g	8 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis