

American IPA ZESTAW

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **44**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (83.3%) | 80 % | 5 |
| Grain | Monachijski | 0.35 kg (11.7%) | 80 % | 16 |
| Grain | Weyermann - Carapils | 0.15 kg (5%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Chinook | 15 g | 45 min | 13 % |
| Boil | Liberty | 15 g | 15 min | 4.5 % |
| Boil | Liberty | 10 g | 1 min | 4.5 % |
| Dry Hop | Crystal | 25 g | 7 day(s) | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |