

Ameryka

- Gravity **16.8 BLG**
- ABV ---
- IBU **77**
- SRM **5.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (59.7%) | 80 % | --- |
| Grain | Strzegom Monachijski typ I | 1.5 kg (22.4%) | 79 % | 22 |
| Grain | Pszeniczny | 0.3 kg (4.5%) | 85 % | 4 |
| Grain | Caraaroma | 0.5 kg (7.5%) | 78 % | --- |
| Grain | Strzegom Karmel 300 | 0.4 kg (6%) | 70 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Sorachi Ace | 30 g | 40 min | 10 % |
| Boil | Galaxy | 25 g | 60 min | 15 % |
| Boil | Cascade | 30 g | 20 min | 6 % |
| Boil | Cascade | 20 g | 15 min | 6 % |
| Boil | Galaxy | 20 g | 5 min | 15 % |
| Dry Hop | Sorachi Ace | 40 g | 4 day(s) | 10 % |
| Dry Hop | Cascade | 20 g | 4 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------------|-------------|---------------|-------------------|
| FM52 Amerykański Sen | Ale | Liquid | 50 ml | Fermentum Mobile |