

# Amerykan

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **62**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **47.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.9 liter(s)**
- Total mash volume **45.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **33.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **25 liter(s)** of **76C** water or to achieve **47.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (44.2%)	80 %	4
Grain	Viking Pale Ale malt	5 kg (44.2%)	80 %	5
Grain	Płatki owsiane	1 kg (8.8%)	60 %	3
Grain	Strzegom Karmel 150	0.3 kg (2.7%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	50 g	60 min	15.5 %
Aroma (end of boil)	Equinox	10 g	20 min	13.1 %
Aroma (end of boil)	Equinox	10 g	15 min	13.1 %
Aroma (end of boil)	Equinox	30 g	5 min	13.1 %
Whirlpool	Amarillo	100 g	10 min	9.5 %
Whirlpool	Chinook	100 g	0 min	13 %
Dry Hop	Centennial	100 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	450 ml	Fermentis
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