

# Amerykanka

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **61**
- SRM **8.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.7 kg (42.2%)	80 %	6
Grain	Strzegom Pilzneński	2.7 kg (42.2%)	80 %	4
Grain	Pszeniczny	0.25 kg (3.9%)	85 %	4
Grain	Strzegom Karmel 300	0.25 kg (3.9%)	70 %	299
Grain	Strzegom Wiedeński	0.5 kg (7.8%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	60 min	14.6 %
Boil	Cascade	20 g	30 min	6 %
Boil	Equinox	20 g	30 min	14.6 %
Boil	Equinox	20 g	10 min	14.6 %
Boil	Amarillo	20 g	10 min	9.5 %
Boil	Cascade	20 g	5 min	6 %
Dry Hop	Amarillo	40 g	4 day(s)	9.5 %
Dry Hop	Equinox	40 g	4 day(s)	14.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	90 ml	Fermentum Mobile