

# ŁitoutAmerykanajpije

- Gravity **14 BLG**
- ABV ---
- IBU **79**
- SRM **7.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.4 liter(s)**
- Total mash volume **51.2 liter(s)**

## Steps

- Temp **53 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **38.4 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **71C**
- Keep mash **10 min** at **77C**
- Sparge using **37.7 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Barke Pilzneński	0.85 kg (6.6%)	81 %	3
Grain	Pszeniczny	2.45 kg (19.1%)	85 %	4
Grain	Oats, Flaked	1 kg (7.8%)	80 %	2
Grain	Strzegom Pale Ale	5 kg (39.1%)	79 %	6
Grain	Weyermann - Carabelge	1.5 kg (11.7%)	80 %	32
Grain	Wheat, Flaked	1 kg (7.8%)	77 %	4
Grain	Zakwaszający	1 kg (7.8%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	90 g	60 min	15 %
Boil	Citra	30 g	30 min	12.4 %
Boil	Cascade	30 g	15 min	6.9 %
Dry Hop	Cascade	60 g	0 day(s)	6.9 %
Dry Hop	Citra	60 g	0 day(s)	12.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---
BREWGO ALE	Ale	Dry	7 g	BROWIN

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	45 g	Boil	55 min
Herb	trawa cytrynowa	20 g	Boil	50 min