

## American IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **52**
- SRM **6.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **54 C**, Time **10 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **80 C**, Time **10 min**

### Mash step by step

- Heat up **17.7 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **80C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (76.3%)	81 %	4
Grain	Monachijski	0.6 kg (10.2%)	80 %	16
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.4%)	73 %	120
Grain	Pszeniczny	0.6 kg (10.2%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Cascade	25 g	20 min	6 %
Aroma (end of boil)	Citra	25 g	10 min	12 %
Dry Hop	Cascade	25 g	5 day(s)	6 %
Dry Hop	Citra	25 g	5 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	10 g	Fermentis
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