

American IPA 14 BLG

- Gravity **15 BLG**
- ABV ---
- IBU **69**
- SRM **3.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **67C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale	4 kg (72.7%)	--- %	---
Grain	Strzegom Wiedeński	1 kg (18.2%)	79 %	10
Grain	Strzegom pszeniczny	0.5 kg (9.1%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	chi	30 g	50 min	10 %
Boil	Citra	30 g	30 min	12 %
Boil	Mosaic	30 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Other	brak	0 g	Boil	0 min
Other	brak	0 g	Boil	0 min

Notes

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