LEM | American India Pale Ale (by Piwny Kraft)

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **58**
- SRM **8.6**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.36 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **0 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **75C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.7 kg *(87%)*	80 %	5
Grain	Strzegom Wiedeński	0.5 kg *(7.6%)*	79 %	10
Grain	Słód Caramunich Typ II Weyermann	0.35 kg *(5.3%)*	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Cascade	10 g	60 min	6 %
Boil	Palisade	30 g	5 min	7.5 %
Aroma (end of boil)	Palisade	10 g	0 min	7.5 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %
Dry Hop	Cascade	30 g	10 day(s)	6 %
Dry Hop	Palisade	10 g	10 day(s)	7.5 %

Yeasts

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Notes

- Zacieranie w 22 litrach w 68C - 1h.
  Podniesienie temperatury do 72C - 10 min.
  Podniesienie temperatury do 76C - maschout.
  Filtracja i wysładzanie do 24L.

  Fermentacja w temp. 18-19C - 10 dni burzliwa + 10 dni cicha
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