P.2 - American IPA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **101**
- SRM **7.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **64 C**, Time **65 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **65 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.71 kg *(64.4%)*	85 %	7
Grain	Weyermann pszeniczny jasny	1.18 kg *(16.1%)*	80 %	6
Grain	Płatki owsiane	1.18 kg *(16.1%)*	85 %	3
Grain	Cara Gold	0.24 kg *(3.3%)*	75 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35.29 g	60 min	13.5 %
Boil	Iunga	35.29 g	30 min	11 %
Boil	Iunga	35.29 g	15 min	11 %
Boil	Centennial	35.29 g	10 min	10.5 %
Boil	Simcoe	35.29 g	5 min	13.2 %
Boil	Citra	35.29 g	1 min	12 %
Dry Hop	Iunga	58.82 g	5 day(s)	11 %
Dry Hop	Amarillo	35.29 g	5 day(s)	9.5 %
Dry Hop	Simcoe	35.29 g	5 day(s)	13.2 %

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

Dry Hop	Citra	35.29 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	13.53 g	Fermentis