American IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **58**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **21.5 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.7 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.8 kg *(82.8%)*	79 %	6
Grain	Strzegom Monachijski typ I	0.8 kg *(13.8%)*	79 %	16
Grain	Płatki owsiane	0.2 kg *(3.4%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Simcoe	15 g	40 min	13.2 %
Boil	Amarillo	25 g	15 min	9.5 %
Boil	Azacca	15 g	5 min	14 %
Aroma (end of boil)	Azacca	10 g	0 min	14 %
Dry Hop	Amarillo	25 g	7 day(s)	9.5 %
Dry Hop	Lemon drop	25 g	7 day(s)	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

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

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	4 g	Boil	15 min