American IPA

- Gravity **13.1 BLG**
- ABV **---**
- IBU **63**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 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 **55 C**, Time **10 min**
- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **69C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg *(84.7%)*	80 %	4
Grain	Strzegom Pale Ale	0.9 kg *(15.3%)*	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Centennial	20 g	15 min	10.5 %
Boil	Citra	20 g	10 min	12 %
Boil	Mosaic	10 g	2 min	10 %
Dry Hop	Citra	10 g	4 day(s)	12 %
Dry Hop	Mosaic	40 g	4 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Spice	trawa cytrynowa	7 g	Boil	2 min

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