

Basic American IPA

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **57**
- SRM **8.6**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **58 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **29.1 liter(s)**

Steps

- Temp **40 C**, Time **1 min**
- Temp **44 C**, Time **15 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.6 liter(s)** of strike water to **44.2C**
- Add grains
- Keep mash **1 min** at **40C**
- Keep mash **15 min** at **44C**
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (52.8%)	81 %	4
Grain	Monachijski	0.5 kg (5.3%)	80 %	16
Grain	Acid Malt	0.065 kg (0.7%)	58.7 %	6
Grain	Weyermann - Carapils	0.5 kg (5.3%)	78 %	4
Grain	Biscuit Malt	0.5 kg (5.3%)	79 %	45
Grain	Briess - Pale Ale Malt	2 kg (21.1%)	80 %	7
Sugar	Candi Sugar, Clear	0.9 kg (9.5%)	78.3 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Superdelic	10 g	15 min	9.9 %
Boil	Zula	20 g	15 min	10 %
Boil	Cascade PL	20 g	15 min	7.3 %
Boil	Huell Melon	20 g	15 min	5.7 %

Boil	Lotus	20 g	15 min	16.6 %
Boil	Chinook	20 g	15 min	8.8 %
Aroma (end of boil)	Superdelic	20 g	5 min	9.9 %
Aroma (end of boil)	Zula	10 g	5 min	10 %
Aroma (end of boil)	Cascade PL	10 g	5 min	7.3 %
Aroma (end of boil)	Huell Melon	30 g	5 min	7.5 %
Aroma (end of boil)	Lotus	10 g	5 min	16.6 %