

# American IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **61**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **58 liter(s)**
- Trub loss **5 %**
- Size with trub loss **62.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **68.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45 liter(s)**
- Total mash volume **60 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **45 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **77C**
- Sparge using **38.8 liter(s)** of **76C** water or to achieve **68.8 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 11 kg (73.3%)  | 79 %  | 6   |
| Grain | Viking Pilsner malt | 2.5 kg (16.7%) | 82 %  | 4   |
| Grain | Pszeniczny          | 1.5 kg (10%)   | 85 %  | 4   |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 60 g   | 60 min   | 15.7 %     |
| Boil                | Columbus/Tomahawk/Zeus | 60 g   | 30 min   | 15.7 %     |
| Aroma (end of boil) | Citra                  | 50 g   | 0 min    | 12 %       |
| Dry Hop             | Cascade                | 100 g  | 3 day(s) | 8 %        |

## Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| us05 | Ale  | Slant | 500 ml | ---        |