

## # 179 American IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **64**
- SRM **7.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **15 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.7 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

### Steps

- Temp **67 C**, Time **65 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **16.7 liter(s)** of wort

### Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt     | 3.9 kg (88.6%) | 79 %  | 7   |
| Grain | Weyermann - Barke Munich Malt | 0.3 kg (6.8%)  | 79 %  | 20  |
| Grain | Weyermann - Carared           | 0.2 kg (4.5%)  | 75 %  | 45  |

### Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | lunga    | 30 g   | 39 min   | 12 %       |
| Boil    | Amarillo | 50 g   | 8 min    | 8 %        |
| Dry Hop | Simcoe   | 60 g   | 5 day(s) | 13.2 %     |
| Dry Hop | Amarillo | 50 g   | 5 day(s) | 9.5 %      |
| Dry Hop | Citra    | 30 g   | 5 day(s) | 12 %       |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11 g   | ---        |

### Notes

- pH wody 5,6  
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