

#6 - American India Pale Ale - "Wściekły Bizon"

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **56**
- SRM **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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (80%)	80 %	5
Grain	Monachijski typ II 20-25 EBC Weyermann	0.5 kg (8%)	80 %	20
Grain	Weyermann pszeniczny jasny	0.5 kg (8%)	80 %	6
Grain	Weyermann - Carapils	0.25 kg (4%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	60 g	60 min	9.4 %
Boil	lunga	20 g	10 min	9.4 %
Whirlpool	Mosaic	50 g	0 min	10 %
75°C hop stand - 30min bez chłodnicy				
Dry Hop	Mosaic	100 g	3 day(s)	10 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min
Other	Witamina C	2 g	Bottling	---