

## #8 American IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **36**
- SRM **6.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **21.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter	5 kg (70.4%)	81 %	5
Grain	Strzegom Wiedeński	1 kg (14.1%)	79 %	10
Grain	Strzegom Pszeniczny	1 kg (14.1%)	81 %	4
Grain	Fawcett - Dark Crystal	0.1 kg (1.4%)	71 %	210

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	13.3 %
Boil	Galaxy	15 g	20 min	15.8 %
Aroma (end of boil)	Cascade	20 g	0 min	6.9 %
Podczas chłodzenia				
Dry Hop	Cascade	10 g	7 day(s)	6.9 %
Dry Hop	Citra	15 g	3 day(s)	13.3 %
Dry Hop	Galaxy	30 g	3 day(s)	15.8 %

### Yeasts

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

### Extras

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

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	4 g	Boil	10 min
Other	Witamina C (kwas L-askrobinowy)	4 g	Bottling	---