

#81 American IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **77**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11.7 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **11.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	1.71 kg (50.3%)	80.5 %	3
Grain	Strzegom Pszeniczny	0.6 kg (17.6%)	81 %	6
Grain	Viking Pale Ale malt	0.69 kg (20.3%)	80 %	5
Grain	Weyermann - Carapils	0.4 kg (11.8%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	45 min	9.5 %
Boil	Ekuanot	10 g	15 min	16.1 %
Whirlpool	Ekuanot	25 g	25 min	16.1 %
Whirlpool	Citra	24 g	25 min	13.8 %
Whirlpool	Cashmere	20 g	20 min	6.7 %
Dry Hop	Chinook	30 g	1 day(s)	12.7 %
Dry Hop	Cashmere	30 g	1 day(s)	6.7 %
Dry Hop	Citra	25 g	1 day(s)	13.7 %
Dry Hop	Simcoe	25 g	1 day(s)	13.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	90 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	WhirlFloc	1.25 g	Boil	12 min
Water Agent	Gips piwowarski	1 g	Mash	100 min
Other	Mango	1000 g	Secondary	7 day(s)
Other	Śliwki Plumkot	450 g	Secondary	7 day(s)