

AM INDIA PALE ALE

- Gravity **14.7 BLG**
- ABV ---
- IBU **54**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **55 C**, Time **13 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **61.3C**
- Add grains
- Keep mash **13 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|--------------|-------|-----|
| Grain | Pilzneński | 6 kg (85.7%) | 81 % | 3 |
| Grain | Płatki pszeniczne | 1 kg (14.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Chinook | 50 g | 60 min | 12.8 % |
| Whirlpool | Mosaic | 50 g | 25 min | 10 % |
| Whirlpool | Citra | 50 g | 15 min | 12 % |
| Whirlpool | Mosaic | 50 g | 0 min | 10 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 11.5 g | Safale |