

American Gangster

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **63**
- SRM **6.3**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (43.5%) | 80 % | 4 |
| Grain | Strzegom Pilzneński | 1 kg (17.4%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (17.4%) | 79 % | 22 |
| Grain | Strzegom Bursztynowy | 0.25 kg (4.3%) | 70 % | 49 |
| Grain | Strzegom Pszeniczny | 1 kg (17.4%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Citra | 10 g | 75 min | 12 % |
| Boil | Mosaic | 50 g | 5 min | 12.3 % |
| Whirlpool | Ekuanot | 50 g | 20 min | 13.6 % |
| Whirlpool | Chinook | 50 g | 20 min | 11.3 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 12.3 % |
| Dry Hop | Ekuanot | 50 g | 3 day(s) | 13.6 % |
| Dry Hop | Chinook | 50 g | 3 day(s) | 11.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|-------------|-------------|---------------|-------------------|
| WLP001 - California Ale Yeast | Ale | Liquid | 100 ml | --- |