

# 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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WLP001 - California Ale Yeast	Ale	Liquid	100 ml	---