

American IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **61**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **58 liter(s)**
- Trub loss **5 %**
- Size with trub loss **62.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **68.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45 liter(s)**
- Total mash volume **60 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **45 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **77C**
- Sparge using **38.8 liter(s)** of **76C** water or to achieve **68.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 11 kg (73.3%) | 79 % | 6 |
| Grain | Viking Pilsner malt | 2.5 kg (16.7%) | 82 % | 4 |
| Grain | Pszeniczny | 1.5 kg (10%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 60 g | 60 min | 15.7 % |
| Boil | Columbus/Tomahawk/Zeus | 60 g | 30 min | 15.7 % |
| Aroma (end of boil) | Citra | 50 g | 0 min | 12 % |
| Dry Hop | Cascade | 100 g | 3 day(s) | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| us05 | Ale | Slant | 500 ml | --- |