

# American IPA

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- Gravity **15.2 BLG**
- ABV ---
- IBU **49**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **28.2 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **68 C**, Time **60 min**
- Temp **65 C**, Time **0 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.2 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **0 min** at **65C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale    | 5.69 kg (80.6%) | 79 %  | 6   |
| Grain | Strzegom Pszeniczny  | 0.69 kg (9.8%)  | 81 %  | 6   |
| Grain | Strzegom Karmel 30   | 0.34 kg (4.8%)  | 75 %  | 30  |
| Grain | Weyermann - Carapils | 0.34 kg (4.8%)  | 78 %  | 4   |

## Hops

| Use for | Name     | Amount  | Time     | Alpha acid |
|---------|----------|---------|----------|------------|
| Boil    | Citra    | 25 g    | 60 min   | 12.4 %     |
| Boil    | Citra    | 18.75 g | 15 min   | 12.4 %     |
| Boil    | Amarillo | 13.75 g | 15 min   | 9.5 %      |
| Boil    | Citra    | 18.75 g | 5 min    | 12.4 %     |
| Boil    | Amarillo | 13.75 g | 5 min    | 9.5 %      |
| Boil    | Citra    | 31.25 g | 0 min    | 12.4 %     |
| Boil    | Amarillo | 31.25 g | 0 min    | 9.5 %      |
| Dry Hop | Citra    | 50 g    | 8 day(s) | 12.4 %     |

|         |          |      |          |       |
|---------|----------|------|----------|-------|
| Dry Hop | Amarillo | 50 g | 8 day(s) | 9.5 % |
| Dry Hop | Mosaic   | 50 g | 8 day(s) | 10 %  |

## Yeasts

| Name                 | Type | Form   | Amount  | Laboratory       |
|----------------------|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 37.5 ml | Fermentum Mobile |