

# American IPA

- Gravity **16.2 BLG**
- ABV ---
- IBU **69**
- SRM **9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount       | Yield | EBC |
|-------|--------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale  | 5 kg (83.3%) | 79 %  | 6   |
| Grain | Strzegom Karmel 30 | 1 kg (16.7%) | 75 %  | 30  |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Simcoe  | 25 g   | 60 min   | 11.4 %     |
| Boil    | Simcoe  | 15 g   | 50 min   | 11.4 %     |
| Boil    | Simcoe  | 10 g   | 30 min   | 11.4 %     |
| Boil    | Mosaic  | 10 g   | 30 min   | 12 %       |
| Boil    | Cascade | 10 g   | 10 min   | 6.7 %      |
| Boil    | Mosaic  | 10 g   | 10 min   | 12 %       |
| Dry Hop | Cascade | 20 g   | 5 day(s) | 13 %       |
| Dry Hop | Mosaic  | 15 g   | 5 day(s) | 10 %       |
| Dry Hop | Cascade | 20 g   | 3 day(s) | 6 %        |
| Dry Hop | Mosaic  | 15 g   | 3 day(s) | 10 %       |

## Yeasts

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