

# American IPA

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **94**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (80%)	85 %	6.5
Grain	Monachijski	1 kg (13.3%)	80 %	16
Grain	Weyermann - Carapils	0.5 kg (6.7%)	78 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	60 min	9.3 %
Boil	Amarillo	30 g	30 min	9.3 %
Boil	Cascade	30 g	30 min	8 %
Boil	Amarillo	30 g	15 min	9.3 %
Boil	Citra	60 g	15 min	12 %

## Yeasts

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

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	4 g	Mash	80 min