

American IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **60**
- SRM **7.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.13 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 5.5 kg (82.1%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (14.9%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Summit | 20 g | 60 min | 17 % |
| Aroma (end of boil) | Amarillo | 10 g | 15 min | 9.5 % |
| Aroma (end of boil) | Simcoe | 10 g | 15 min | 13.2 % |
| Aroma (end of boil) | Citra | 10 g | 15 min | 12 % |
| Aroma (end of boil) | Amarillo | 10 g | 10 min | 9.5 % |
| Aroma (end of boil) | Simcoe | 10 g | 10 min | 13.2 % |
| Aroma (end of boil) | Citra | 10 g | 10 min | 12 % |
| Whirlpool | Amarillo | 10 g | 0 min | 9.5 % |
| Whirlpool | Simcoe | 10 g | 0 min | 13.2 % |
| Whirlpool | Citra | 10 g | 0 min | 12 % |
| Dry Hop | Amarillo | 30 g | 7 day(s) | 9.5 % |

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|---------|--------|------|----------|--------|
| Dry Hop | Simcoe | 30 g | 7 day(s) | 13.2 % |
| Dry Hop | Citra | 30 g | 7 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 10 g | Boil | 15 min |