

# American IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **39**
- SRM **6.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **75 liter(s)**
- Trub loss **5 %**
- Size with trub loss **82.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **103.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **47.8 liter(s)**
- Total mash volume **66.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **47.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **74.8 liter(s)** of **76C** water or to achieve **103.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	12 kg (62.8%)	79 %	6
Grain	Strzegom Monachijski typ I	3.5 kg (18.3%)	79 %	16
Grain	Strzegom Karmel 150	0.6 kg (3.1%)	75 %	150
Grain	Strzegom Pilzneński	3 kg (15.7%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	90 g	60 min	14.7 %
Boil	Amarillo	30 g	15 min	8.2 %
Aroma (end of boil)	Cascade PL	69 g	0 min	6.9 %
Dry Hop	Amarillo	51 g	7 day(s)	8.2 %
Dry Hop	Cascade PL	51 g	7 day(s)	6.9 %
Dry Hop	Cascade PL	51 g	3 day(s)	6.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	34.5 g	Fermentis