

# American IPA

- Gravity **14.7 BLG**
- ABV ---
- IBU **75**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (71.4%)	80 %	7
Grain	Carahell	0.5 kg (8.9%)	77 %	26
Grain	Słód Caramunich Typ II Weyermann	0.1 kg (1.8%)	73 %	120
Grain	Pilznieński	0.5 kg (8.9%)	81 %	4
Adjunct	Płatki pszeniczne	0.5 kg (8.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	40 min	15.5 %
Boil	Amarillo	30 g	20 min	9.5 %
Boil	Cascade	30 g	20 min	6 %
Whirlpool	Amarillo	30 g	20 min	9.5 %
Dry Hop	Amarillo	30 g	5 day(s)	9.5 %
Dry Hop	Cascade	60 g	5 day(s)	6 %

## Yeasts

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