

# AMERICAN IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **65**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **13.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale	3.1 kg (79.5%)	80 %	6
Grain	Viking Monachijski Jasny	0.5 kg (12.8%)	79 %	16
Grain	Viking Pszeniczny	0.3 kg (7.7%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Boil	Citra	10 g	20 min	12 %
Boil	Amarillo	10 g	20 min	9.5 %
Aroma (end of boil)	Citra	10 g	5 min	12 %
Aroma (end of boil)	Amarillo	10 g	5 min	9.5 %
Dry Hop	Citra	25 g	4 day(s)	12 %
Dry Hop	Amarillo	25 g	4 day(s)	9.5 %

## Yeasts

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