

# American IPA "Ameryka też się sypie..."

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **58**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (59.7%)	80 %	5
Grain	Weyermann - Carapils	1 kg (14.9%)	78 %	4
Grain	Pszeniczny	0.5 kg (7.5%)	85 %	4
Grain	Strzegom Wiedeński	0.5 kg (7.5%)	79 %	10
Grain	Monachijski	0.5 kg (7.5%)	80 %	16
Grain	Płatki owsiane	0.2 kg (3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Citra	25 g	5 min	12 %
Boil	Citra	20 g	60 min	12 %
Aroma (end of boil)	Citra	30 g	5 min	12 %
Whirlpool	Citra	25 g	15 min	12 %
Whirlpool	Simcoe	50 g	15 min	13.2 %
Whirlpool	Mosaic	50 g	15 min	10 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11 g	Fermentis