

## amerykan indian pejl ejl v2

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **80**
- SRM **5.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **2 min**

### Mash step by step

- Heat up **24.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Pilzneński                 | 5 kg (71.4%) | 81 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (14.3%) | 79 %  | 16  |
| Grain | Pszeniczny                 | 1 kg (14.3%) | 85 %  | 4   |

### Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| First Wort          | Chinook    | 50 g   | 60 min | 12 %       |
| Aroma (end of boil) | Mosaic     | 30 g   | 5 min  | 13.2 %     |
| Aroma (end of boil) | Simcoe     | 30 g   | 5 min  | 11.7 %     |
| Aroma (end of boil) | cascade    | 30 g   | 5 min  | 4.5 %      |
| Whirlpool           | Mosaic     | 30 g   | 1 min  | 13.2 %     |
| hopstand            |            |        |        |            |
| Whirlpool           | Simcoe     | 30 g   | 1 min  | 11.7 %     |
| hopstand            |            |        |        |            |
| Whirlpool           | Cascade PL | 30 g   | 1 min  | 8 %        |
| hopstand            |            |        |        |            |

|                     |         |      |          |        |
|---------------------|---------|------|----------|--------|
| Dry Hop             | Mosaic  | 40 g | 3 day(s) | 13.2 % |
| Dry Hop             | Simcoe  | 40 g | 3 day(s) | 11.7 % |
| Dry Hop             | Citra   | 50 g | 3 day(s) | 12.6 % |
| Aroma (end of boil) | Chinook | 18 g | 5 min    | 12 %   |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 200 ml | Fermentum Mobile |