

## #B019 AMERICAN IPA

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **48**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt       | 5 kg (74.6%)  | 80 %  | 5   |
| Grain | Weyermann - Carapils       | 0.5 kg (7.5%) | 78 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (7.5%) | 79 %  | 16  |
| Grain | Płatki owsiane             | 0.4 kg (6%)   | 60 %  | 3   |
| Sugar | Brown Sugar, Light         | 0.3 kg (4.5%) | 100 % | 16  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 45 min | 10 %       |
| Boil    | Mosaic  | 20 g   | 15 min | 10 %       |
| Boil    | Simcoe  | 20 g   | 15 min | 13.2 %     |
| Boil    | Liberty | 20 g   | 15 min | 4.5 %      |