

BK American IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **49**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **19.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.4 kg (87.2%)	80 %	4
Grain	Pszeniczny	0.5 kg (12.8%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	70 g	30 min	5.2 %
Whirlpool	Hallertau Blanc	100 g	1 min	11 %
Dry Hop	Cascade	50 g	2 day(s)	6 %