

# Hameryka

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **52**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **75C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (85.7%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (14.3%)	79 %	22

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc	5 g	Boil	10 min