

# wolna amerykanka

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **32**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (83.3%)	85 %	7
Grain	Weyermann - Carapils	0.5 kg (8.3%)	78 %	4
Grain	Weyermann - Carared	0.5 kg (8.3%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	15 g	50 min	9.1 %
Boil	Centennial	15 g	30 min	9.1 %
Boil	Tettnang	15 g	10 min	4.5 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Boil	Tettnang	15 g	50 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---