

#078 American IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **70**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **19.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **29.1 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **68.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.2 kg (91.2%)	82 %	4
Grain	BESTMALZ - Best Wheat Malt	0.5 kg (8.8%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	11.1 %
Aroma (end of boil)	HBC 630	25 g	10 min	14.2 %
Aroma (end of boil)	Idaho 7	40 g	10 min	13.1 %
Dry Hop	HBC 630	75 g	3 day(s)	12.3 %
Dry Hop	Citra	50 g	3 day(s)	12.7 %
Dry Hop	Talus	25 g	3 day(s)	9.3 %
Dry Hop	Chinook	20 g	3 day(s)	11.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc T	1.25 g	Boil	10 min
Other	pożywka dla drożdży Wyeast	2.5 g	Boil	10 min