

179 American IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **64**
- SRM **7.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **15 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.7 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **67 C**, Time **65 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **16.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.9 kg (88.6%)	79 %	7
Grain	Weyermann - Barke Munich Malt	0.3 kg (6.8%)	79 %	20
Grain	Weyermann - Carared	0.2 kg (4.5%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	39 min	12 %
Boil	Amarillo	50 g	8 min	8 %
Dry Hop	Simcoe	60 g	5 day(s)	13.2 %
Dry Hop	Amarillo	50 g	5 day(s)	9.5 %
Dry Hop	Citra	30 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

Notes

- pH wody 5,6
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