

#22 American IPA Centennial & Cascade Home Planting

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **55**
- SRM **3.7**
- 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 **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (100%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	60 min	10.5 %
Boil	Styrian Dragon	20 g	60 min	7.2 %
Aroma (end of boil)	Centennial	50 g	5 min	10.5 %
Aroma (end of boil)	Styrian Dragon	40 g	5 min	7.2 %
Dry Hop	Centennial	50 g	4 day(s)	10.5 %
Dry Hop	Styrian Dragon	40 g	4 day(s)	7.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Slant	100 ml	Fermentis