

9# Amerykańska IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **49**
- SRM **8.5**
- 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 **5 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **56 C**, Time **10 min**
- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **61.5C**
- Add grains
- Keep mash **10 min** at **56C**
- Keep mash **60 min** at **69C**
- Keep mash **1 min** at **76C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Malt	5.55 kg (90.2%)	80 %	7
Grain	Cara Gold	0.45 kg (7.3%)	75 %	120
Grain	Pszeniczny	0.15 kg (2.4%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	12.8 %
Boil	Simcoe	20 g	20 min	13.3 %
Boil	Amarillo	10 g	10 min	7.4 %
Boil	Centennial	10 g	10 min	8.9 %
Boil	Amarillo	10 g	5 min	7.4 %
Boil	Centennial	10 g	5 min	8.9 %
Dry Hop	Amarillo	30 g	5 day(s)	7.4 %
Dry Hop	Centennial	30 g	5 day(s)	8.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
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US05	Ale	Slant	250 ml	---
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