

American Hop IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **103**
- SRM **7.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **73 C**, Time **20 min**

Mash step by step

- Heat up **13.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **20 min** at **73C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (51.3%)	80 %	5
Grain	Viking Pilsner malt	1 kg (25.6%)	82 %	4
Grain	Strzegom Karmel 150	0.2 kg (5.1%)	75 %	150
Grain	Płatki owsiane	0.5 kg (12.8%)	60 %	3
Grain	płatki jęczmienne	0.2 kg (5.1%)	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	20 g	50 min	18.1 %
Boil	Calypso	20 g	10 min	14.7 %
Aroma (end of boil)	Citra	10 g	5 min	12.9 %
Whirlpool	Eureka!	20 g	15 min	18.1 %
Whirlpool	Mosaic	20 g	15 min	12.3 %
Dry Hop	Eureka!	20 g	3 day(s)	18.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Slant	600 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Flavor	Trawa cytrynowa	10 g	Boil	15 min
Flavor	Werbena Cytrynowa	10 g	Boil	15 min
Flavor	Skórka cytryny	10 g	Boil	15 min