

American India Pale Ale wg A.Banachowicza

- Gravity **16.6 BLG**
- ABV ---
- IBU **55**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (85.7%)	85 %	5
Grain	Strzegom Monachijski typ I	1 kg (14.3%)	85 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13 %
Boil	Simcoe	20 g	30 min	13 %
Boil	Sabro	25 g	15 min	15 %
Aroma (end of boil)	Cascade PL	25 g	10 min	5.2 %
Aroma (end of boil)	Cascade PL	25 g	0 min	5.2 %
Dry Hop	Sabro	25 g	7 day(s)	15 %
Dry Hop	Simcoe	25 g	7 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	600 ml	Safale