

American IPA 1.0

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **61**
- SRM **8.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **2 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **75C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.7 kg (87%)	79 %	6
Grain	Strzegom Wiedeński	0.5 kg (7.6%)	79 %	10
Grain	Słód Caramunich Typ II Weyermann	0.35 kg (5.3%)	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Palisade	25 g	30 min	7.5 %
Boil	Cascade	20 g	10 min	6 %
Aroma (end of boil)	Palisade	25 g	0 min	7.5 %
Dry Hop	Cascade	30 g	5 day(s)	6 %

Yeasts

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

Notes

- - Fermentacja burzliwa 9 dni, temp 17-20
 - Fermentacja cicha 7 dni, temp 18
- Feb 12, 2020, 8:00 PM*