

# American IPA

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- Gravity **15.9 BLG**
- ABV ---
- IBU **80**
- SRM **14.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg (90.2%)	79 %	6
Grain	Crystal	0.4 kg (6.6%)	75 %	150
Grain	Aroma CastleMalting	0.2 kg (3.3%)	78 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	35 g	60 min	15.5 %
Boil	Cascade	20 g	15 min	6 %
Boil	Citra	25 g	10 min	12 %
Aroma (end of boil)	Cascade	25 g	5 min	6 %
Aroma (end of boil)	Citra	25 g	3 min	12 %
Dry Hop	Citra	15 g	7 day(s)	12 %
Dry Hop	Cascade	15 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale