

# American IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **66**
- SRM **6.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Strzegom Karmel 30	1 kg (16.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	11.4 %
Boil	Simcoe	15 g	50 min	11.4 %
Boil	Simcoe	10 g	30 min	11.4 %
Boil	Mosaic	10 g	30 min	12 %
Boil	Cascade	10 g	10 min	6.7 %
Boil	Mosaic	10 g	10 min	12 %
Dry Hop	Cascade	20 g	5 day(s)	13 %
Dry Hop	Mosaic	15 g	5 day(s)	10 %
Dry Hop	Cascade	20 g	3 day(s)	6 %
Dry Hop	Mosaic	15 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis