

# American IPA 15blg 15L

- Gravity **16.4 BLG**
- ABV ---
- IBU **62**
- SRM **6.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **23 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **51 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (63.2%)	80 %	4
Grain	Strzegom pszeniczny	0.5 kg (10.5%)	81 %	6
Grain	Strzegom Karmel 150	0.05 kg (1.1%)	75 %	150
Grain	Strzegom Wiedeński	0.5 kg (10.5%)	79 %	10
Grain	Strzegom Monachijski typ I	0.1 kg (2.1%)	79 %	16
Grain	Rye, Flaked	0.4 kg (8.4%)	78.3 %	4
Grain	Oats, Flaked	0.2 kg (4.2%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	50 min	10 %
Boil	Simcoe	15 g	30 min	13 %
Boil	Cascade	10 g	15 min	6 %
Aroma (end of boil)	Citra	10 g	5 min	13 %
Aroma (end of boil)	Cascade	10 g	5 min	6 %

Dry Hop	Cascade	10 g	3 day(s)	6 %
Boil	Simcoe	15 g	10 min	13 %
Aroma (end of boil)	Cascade	10 g	5 min	6 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Amarillo	30 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile