

# American IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **54**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.7 kg (81.4%)	80 %	5
Grain	Monachijski	1 kg (14.3%)	80 %	16
Grain	Weyermann - Carapils	0.3 kg (4.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	35 g	60 min	8.5 %
Boil	Amarillo	30 g	30 min	8.5 %
Boil	Amarillo	30 g	15 min	8.5 %
Boil	Amarillo	10 g	1 min	8.5 %
Boil	Cascade	20 g	1 min	5.5 %
Dry Hop	Cascade	40 g	7 day(s)	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	100 ml	---