

# American IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **60**
- SRM **7.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.13 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27.7 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński                 | 5.5 kg (82.1%) | 81 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (14.9%)   | 79 %  | 16  |
| Grain | Strzegom Karmel 150        | 0.2 kg (3%)    | 75 %  | 150 |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Summit   | 20 g   | 60 min   | 17 %       |
| Aroma (end of boil) | Amarillo | 10 g   | 15 min   | 9.5 %      |
| Aroma (end of boil) | Simcoe   | 10 g   | 15 min   | 13.2 %     |
| Aroma (end of boil) | Citra    | 10 g   | 15 min   | 12 %       |
| Aroma (end of boil) | Amarillo | 10 g   | 10 min   | 9.5 %      |
| Aroma (end of boil) | Simcoe   | 10 g   | 10 min   | 13.2 %     |
| Aroma (end of boil) | Citra    | 10 g   | 10 min   | 12 %       |
| Whirlpool           | Amarillo | 10 g   | 0 min    | 9.5 %      |
| Whirlpool           | Simcoe   | 10 g   | 0 min    | 13.2 %     |
| Whirlpool           | Citra    | 10 g   | 0 min    | 12 %       |
| Dry Hop             | Amarillo | 30 g   | 7 day(s) | 9.5 %      |

|         |        |      |          |        |
|---------|--------|------|----------|--------|
| Dry Hop | Simcoe | 30 g | 7 day(s) | 13.2 % |
| Dry Hop | Citra  | 30 g | 7 day(s) | 12 %   |

### Yeasts

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

### Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 10 g   | Boil    | 15 min |