

American IPA

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **47**
- SRM **9.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **7 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (83.3%)	85 %	7
Grain	Strzegom Monachijski typ I	0.7 kg (11.7%)	79 %	16
Grain	Cara Gold Castlemalting	0.3 kg (5%)	78 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	105 min	6 %
Boil	Cascade	30 g	65 min	6 %
Boil	Willamette	30 g	15 min	5 %
Aroma (end of boil)	Willamette	30 g	0 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11.5 g	---