

American IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **38**
- SRM **5.2**
- 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 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.3 kg (43.4%) | 80 % | 4 |
| Grain | Pszeniczny | 1.6 kg (30.2%) | 85 % | 4 |
| Grain | Monachijski | 1.4 kg (26.4%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 15 g | 60 min | 13 % |
| Aroma (end of boil) | Citra | 10 g | 15 min | 12 % |
| Aroma (end of boil) | Mosaic | 10 g | 15 min | 10 % |
| Whirlpool | Citra | 15 g | 10 min | 12 % |
| Whirlpool | Mosaic | 15 g | 10 min | 10 % |
| Dry Hop | Citra | 15 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 15 g | 3 day(s) | 10 % |
| Dry Hop | Chinook | 35 g | 3 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| FM10 O czym szumią wierzby | Ale | Liquid | 30 ml | --- |