

# American IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **40**
- SRM **6.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **21.7 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **23.8 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (64.5%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (16.1%)	79 %	16
Grain	Strzegom Karmel 150	0.2 kg (3.2%)	75 %	150
Grain	Strzegom Pilzneński	1 kg (16.1%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	30 g	60 min	14.7 %
Boil	Amarillo	10 g	15 min	8.2 %
Aroma (end of boil)	Cascade PL	23 g	0 min	6.9 %
Dry Hop	Amarillo	17 g	7 day(s)	8.2 %
Dry Hop	Cascade PL	17 g	7 day(s)	6.9 %
Dry Hop	Cascade PL	17 g	3 day(s)	6.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis