

# American IPA

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- Gravity **15.4 BLG**
- ABV ---
- IBU **57**
- SRM **8.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **53 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **67.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **48 liter(s)**
- Total mash volume **63 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **48 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **34.1 liter(s)** of **76C** water or to achieve **67.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	12 kg (80%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (6.7%)	79 %	16
Grain	Cara Gold Castlemalting	0.5 kg (3.3%)	78 %	120
Grain	Weyermann pszeniczny jasny	1.5 kg (10%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	50 g	15 min	15.5 %
Boil	Centennial	50 g	10 min	10.5 %
Boil	Simcoe	50 g	5 min	13 %
Boil	Citra	50 g	1 min	12 %
Dry Hop	Centennial	100 g	5 day(s)	10.5 %
Dry Hop	Amarillo	100 g	5 day(s)	9.5 %
Dry Hop	Simcoe	100 g	5 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek Wapnia	20 g	Boil	60 min
Water Agent	Gips Piwowarski	10 g	Mash	60 min

## Notes

- Rozlew 220g Glukozy  
*Apr 4, 2016, 4:05 PM*