

American Ipa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **53**
- SRM **4.4**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.6 kg (53.3%) | 80 % | 5 |
| Grain | Pszeniczny | 0.9 kg (30%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.25 kg (8.3%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.25 kg (8.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Perle | 12.5 g | 10 min | 7 % |
| Boil | Mosaic | 12.5 g | 10 min | 10 % |
| Boil | Amarillo | 12.5 g | 10 min | 9.5 % |
| Boil | Citra | 12.5 g | 60 min | 12 % |
| Dry Hop | Mosaic | 25 g | 3 day(s) | 10 % |
| Dry Hop | Amarillo | 25 g | 3 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 7 g | Fermentis |