

American IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **55**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **12 %/h**
- Boil size **29.2 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **71 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|---------------|-------|-----|
| Grain | Castle Pale Ale | 5 kg (89.3%) | 80 % | 8 |
| Sugar | cukier | 0.5 kg (8.9%) | 98 % | 2 |
| Grain | Płatki owsiane | 0.1 kg (1.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Chinook | 30 g | 60 min | 10.6 % |
| Boil | Chinook | 10 g | 50 min | 10.6 % |
| Boil | Centennial | 20 g | 10 min | 8.7 % |
| Boil | Sabro | 20 g | 8 min | 13.6 % |
| Whirlpool | Centennial | 5 g | 10 min | 8.7 % |
| Whirlpool | Sabro | 5 g | 10 min | 13.6 % |
| Dry Hop | Sabro | 20 g | 2 day(s) | 13.6 % |
| Dry Hop | Centennial | 20 g | 2 day(s) | 8.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |
|--------------|-----|-----|------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 5 g | Mash | 20 min |
| Water Agent | Kwas mlekowy | 3 g | Mash | 60 min |
| Fining | Mech irlandzki | 3 g | Boil | 12 min |