

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