

# American IPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Viking Malt - Pale Ale | 5 kg (87%)    | 80 %  | 5   |
| Grain | Weyerman - Carapils    | 0.75 kg (13%) | 78 %  | 4   |

## Hops

| Use for             | Name                | Amount | Time   | Alpha acid |
|---------------------|---------------------|--------|--------|------------|
| Boil                | Hallertau Taurus DE | 20 g   | 60 min | 15.8 %     |
| Aroma (end of boil) | Centenial USA       | 20 g   | 5 min  | 10.5 %     |
| Whirlpool           | Willamette USA      | 30 g   | 1 min  | 5.2 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | 2022       |