

# American IPA (Hop, Hops, Hops) piwo.org

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **69**
- SRM **5.3**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **36 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **36 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (83.3%)	80 %	5
Grain	Monachijski	1 kg (11.9%)	80 %	16
Grain	Weyermann - Carapils	0.4 kg (4.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	50 g	60 min	9.5 %
Boil	Amarillo	40 g	30 min	9.5 %
Aroma (end of boil)	Amarillo	40 g	15 min	9.5 %
Whirlpool	Amarillo	15 g	1 min	9.5 %
Whirlpool	Cascade PL	30 g	1 min	5.2 %
Dry Hop	Cascade PL	70 g	7 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	gips piwowarski	7 g	Mash	15 min
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