

## American IPA (nr 4)

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- Gravity **16.2 BLG**
- ABV ---
- IBU **65**
- SRM **10.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **27.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **21.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.85 kg (93.6%)	79 %	6
Grain	Caramunich Malt	0.4 kg (6.4%)	71.7 %	110

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	45 g	60 min	13 %
Boil	Cascade	40 g	5 min	6 %
Boil	Chinook	20 g	5 min	13 %
Aroma (end of boil)	Cascade	25 g	0 min	6 %
Aroma (end of boil)	Citra	60 g	0 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11 g	Safale