

# American IPA Pierwszy raz zacieram

- Gravity **16.6 BLG**
- ABV ---
- IBU **63**
- SRM **9.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **69 C**, Time **70 min**
- Temp **75.6 C**, Time **5 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **70 min** at **69C**
- Keep mash **5 min** at **75.6C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.1 kg (71.9%)	81 %	4
Grain	Strzegom Wiedeński	0.8 kg (14%)	79 %	10
Grain	Strzegom Monachijski typ II	0.6 kg (10.5%)	79 %	22
Grain	Caramunich Malt	0.2 kg (3.5%)	71.7 %	110

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	45 min	15.5 %
Boil	Green Bullet	25 g	45 min	11 %
Boil	Green Bullet	25 g	5 min	10.5 %
Boil	Centennial	30 g	1 min	10.5 %
Dry Hop	Mosaic	50 g	10 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Safale