

AMERICAN IPA Podejście 2

- Gravity **15.9 BLG**
- ABV ---
- IBU **53**
- SRM **8.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**
- Temp **55 C**, Time **13 min**

Mash step by step

- Heat up **22.9 liter(s)** of strike water to **59.9C**
- Add grains
- Keep mash **13 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (78.7%)	80.5 %	2
Grain	Weyermann pszeniczny jasny	0.6 kg (9.4%)	80 %	6
Grain	Strzegom Monachijski typ I	0.45 kg (7.1%)	79 %	16
Grain	Strzegom Karmel 150	0.3 kg (4.7%)	71.7 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	15 min	15.5 %
Boil	Sorachi Ace	20 g	10 min	10.5 %
Boil	Simcoe	30 g	5 min	12.4 %
Whirlpool	Citra	25 g	0 min	12 %
Dry Hop	Centennial	20 g	7 day(s)	10.5 %
Dry Hop	Citra	20 g	5 day(s)	13 %

Dry Hop	Amarillo	20 g	3 day(s)	9.5 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Liquid	200 ml	Safale