

## AMERICAN IPA Podejście 3

- Gravity **14.4 BLG**
- ABV ---
- IBU **71**
- SRM **8.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **8 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **33.4 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

### Steps

- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **70 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **23.8 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **70 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount        | Yield  | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Pilzneński                 | 5 kg (73.5%)  | 80.5 % | 2   |
| Grain | Weyermann pszeniczny jasny | 0.6 kg (8.8%) | 80 %   | 6   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (7.4%) | 79 %   | 16  |
| Grain | Strzegom Karmel 150        | 0.3 kg (4.4%) | 71.7 % | 120 |
| Grain | Acid Malt                  | 0.4 kg (5.9%) | 58.7 % | 6   |

### Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Mosaic     | 20 g   | 60 min   | 13.5 %     |
| Boil      | Simcoe     | 30 g   | 20 min   | 13 %       |
| Boil      | Centennial | 40 g   | 20 min   | 10.5 %     |
| Whirlpool | Citra      | 30 g   | 0 min    | 12 %       |
| Dry Hop   | Centennial | 30 g   | 7 day(s) | 10.5 %     |
| Dry Hop   | Citra      | 30 g   | 5 day(s) | 13 %       |

|         |          |      |          |       |
|---------|----------|------|----------|-------|
| Dry Hop | Amarillo | 30 g | 3 day(s) | 9.5 % |
|---------|----------|------|----------|-------|

### Yeasts

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

### Extras

| Type   | Name | Amount | Use for | Time   |
|--------|------|--------|---------|--------|
| Fining | mech | 5 g    | Boil    | 15 min |