

American IPA - Przykładowa receptura

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **55**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **1 min** at **77C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.1 kg (78.5%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg (15.4%) | 79 % | 10 |
| Grain | Strzegom Karmel 150 | 0.4 kg (6.2%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Citra | 40 g | 60 min | 12 % |
| Boil | Citra | 10 g | 10 min | 12 % |
| Boil | Cascade | 10 g | 10 min | 6 % |
| Aroma (end of boil) | Citra | 25 g | 1 min | 12 % |
| Aroma (end of boil) | Cascade | 30 g | 1 min | 6 % |
| Aroma (end of boil) | Centennial | 30 g | 1 min | 10.5 % |
| Dry Hop | Cascade | 60 g | 2 day(s) | 6 % |
| Dry Hop | Citra | 25 g | 2 day(s) | 12 % |
| Dry Hop | Centennial | 20 g | 2 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |
|--------------|-----|-----|------|-----------|