

## American IPA (Single hop)

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **69**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 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 **70 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (76.9%)	81 %	4
Grain	Viking Pale Ale malt	1.5 kg (23.1%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	60 min	12 %
Boil	Citra	60 g	5 min	12 %
Boil	Citra	20 g	15 min	12 %
Dry Hop	Citra	60 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis