

# American Strong Ale

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **186**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5.8 kg (87.2%)	80 %	---
Grain	Caramel/Crystal Malt - 40L	0.3 kg (4.5%)	74 %	79
Grain	Karmelowy Czerwony	0.1 kg (1.5%)	75 %	59
Grain	Karmelowy Jasny 30EBC	0.05 kg (0.8%)	75 %	30
Grain	Płatki owsiane	0.4 kg (6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	60 min	13.2 %
Boil	Centennial	50 g	60 min	10.5 %
Boil	Cascade	50 g	30 min	6 %
Boil	Amarillo	50 g	50 min	9.5 %
Aroma (end of boil)	Cascade	50 g	1 min	6 %
Dry Hop	Simcoe	100 g	5 day(s)	13.2 %
Dry Hop	Cascade	100 g	5 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min