

# Elder American IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **81**
- SRM **8.6**
- 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 **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **16.9 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (74.1%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (14.8%)	79 %	22
Grain	Karmelowy Czerwony	0.5 kg (7.4%)	75 %	59
Grain	Weyermann - Caraamber	0.25 kg (3.7%)	75 %	65

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	7.8 %
Boil	Chinook	15 g	60 min	13 %
Boil	Citra	20 g	30 min	12 %
Boil	Cascade	15 g	10 min	6 %
Boil	Citra	10 g	10 min	12 %
Aroma (end of boil)	Cascade	20 g	0 min	6 %
Dry Hop	Cascade	40 g	7 day(s)	6 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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

## Notes

- Piwo robione ze starych, ponad 3-letnich składników.  
*Oct 12, 2017, 3:14 PM*