

# Syriusz (American IPA)

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **42**
- SRM **7.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Słód Pale Ale	5.5 kg (78.6%)	79 %	6
Grain	Weyermann - Melanoiden Malt	0.5 kg (7.1%)	81 %	53
Grain	Weyermann - Carahell	0.5 kg (7.1%)	77 %	26
Grain	Weyermann - Carapils	0.5 kg (7.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade - USA	20 g	40 min	7.1 %
Boil	Cascade - USA	15 g	30 min	7.1 %
Boil	Amarillo - USA	15 g	30 min	8.5 %
Boil	Amarillo - USA	20 g	15 min	8.5 %
Boil	Citra - USA	30 g	5 min	12 %
Aroma (end of boil)	Simcoe - USA	30 g	1 min	12.9 %
Whirlpool	Cascade - USA	10 g	0 min	7.1 %
Whirlpool	Amarill - USA	10 g	0 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12.5 g	Fermentis