

# Wa-Amerykanin

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **75**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.1 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **17.6 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **75C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.5 kg (9.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Aroma (end of boil)	Amarillo	10 g	10 min	9.5 %
Aroma (end of boil)	Mosaic	20 g	10 min	10 %
Whirlpool	Citra	20 g	20 min	12 %
Whirlpool	Amarillo	20 g	20 min	9.5 %
Whirlpool	Mosaic	50 g	20 min	10 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Dry Hop	Amarillo	20 g	5 day(s)	9.5 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	22 g	Fermentis