Wa-Amerykanin 2

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **75**
- SRM **6.2**
- 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 **15 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

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

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **75C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(91.7%)*	80 %	5
Grain	Karmelowy Jasny 30EBC	0.35 kg *(6.4%)*	75 %	30
Grain	Strzegom Karmel 150	0.1 kg *(1.8%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	35 g	60 min	12 %
Aroma (end of boil)	Amarillo	10 g	10 min	9.5 %
Aroma (end of boil)	Cascade	25 g	10 min	6 %
Whirlpool	Citra	12 g	25 min	12 %
Whirlpool	Amarillo	20 g	25 min	9.5 %
Whirlpool	Cascade	50 g	25 min	6 %
Dry Hop	Citra	40 g	5 day(s)	12 %
Dry Hop	Amarillo	20 g	5 day(s)	9.5 %
Dry Hop	Cascade	30 g	5 day(s)	6 %

Yeasts

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Name	Type	Form	Amount	Laboratory
Wyeast - 1762 Belgian Abbey II	Ale	Slant	300 ml	Wyeast Labs

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