American IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **61**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **58 liter(s)**
- Trub loss **5 %**
- Size with trub loss **62.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **68.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45 liter(s)**
- Total mash volume **60 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **45 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **77C**
- Sparge using **38.8 liter(s)** of **76C** water or to achieve **68.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	11 kg *(73.3%)*	79 %	6
Grain	Viking Pilsner malt	2.5 kg *(16.7%)*	82 %	4
Grain	Pszeniczny	1.5 kg *(10%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	60 g	60 min	15.7 %
Boil	Columbus/Tomahawk/Zeus	60 g	30 min	15.7 %
Aroma (end of boil)	Citra	50 g	0 min	12 %
Dry Hop	Cascade	100 g	3 day(s)	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Slant	500 ml	---