

american ipa

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **43**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **21.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (74.1%)	81 %	4
Grain	Pszeniczny	0.5 kg (9.3%)	85 %	4
Grain	Płatki owsiane	0.5 kg (9.3%)	60 %	3
Grain	Płatki pszeniczne	0.4 kg (7.4%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	5 g	60 min	10.7 %
Boil	Amarillo	15 g	15 min	10.1 %
Boil	Nelson Sauvin	25 g	15 min	10.7 %
Boil	Citra	10 g	5 min	13.6 %
Boil	Idaho 7	10 g	5 min	12.8 %
Boil	Nelson Sauvin	10 g	5 min	10.7 %
Boil	Citra	20 g	0 min	13.6 %
Boil	Nelson Sauvin	30 g	0 min	10.7 %
Boil	Amarillo	20 g	0 min	10.1 %
Whirlpool	Nelson Sauvin	30 g	15 min	1 %
Whirlpool	Idaho 7	40 g	15 min	1 %

Whirlpool	Amarillo	15 g	15 min	1 %
Whirlpool	Citra	20 g	15 min	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	50 ml	Fermentum Mobile