

# "Pani z Ameryki"

- Gravity **15.4 BLG**
- ABV ---
- IBU **54**
- SRM **9.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 1.5 kg (44.8%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 1.5 kg (44.8%) | 79 %  | 16  |
| Grain | Weyermann - Carapils       | 0.3 kg (9%)    | 78 %  | 4   |
| Grain | Strzegom Karmel 600        | 0.05 kg (1.5%) | 68 %  | 601 |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Citra      | 17 g   | 60 min   | 11.5 %     |
| Boil      | Amarillo   | 5 g    | 10 min   | 7.8 %      |
| Boil      | Cascade    | 5 g    | 10 min   | 7.6 %      |
| Dry Hop   | Amarillo   | 15 g   | 5 day(s) | 7.8 %      |
| Boil      | Chinook PL | 13 g   | 60 min   | 8.6 %      |
| Dry Hop   | Cascade    | 15 g   | 5 day(s) | 7.6 %      |
| Whirlpool | Amarillo   | 5 g    | 1 min    | 7.8 %      |
| Whirlpool | Cascade    | 5 g    | 1 min    | 7.6 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 13.8 g | Fermentis  |