

## #0 AMERYKAŃSKIE IPA (AMERICAN IPA)

- Gravity **13.8 BLG**
- ABV ---
- IBU **63**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

### Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **20.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilznieński zero Viking Malt (Strzegom)	5 kg (86.2%)	--- %	4
Grain	Słód pszeniczny Viking Malt (Strzegom)	0.5 kg (8.6%)	--- %	5
Grain	Słód Cookie - (bursztynowy) Viking Malt (Strzegom)	0.3 kg (5.2%)	--- %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	15 g	60 min	12.6 %
Boil	Centennial	30 g	30 min	9.5 %
Boil	Chinook	25 g	30 min	11.7 %
Whirlpool	Denali	50 g	0 min	14.2 %
Whirlpool	Centennial	35 g	0 min	9.5 %
Dry Hop	Denali	50 g	2 day(s)	14.2 %
Dry Hop	Centennial	35 g	2 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	140 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock	1.25 g	Boil	10 min