

# American Idiot

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **61**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **70 C**, Time **0 min**
- Temp **67 C**, Time **60 min**
- Temp **74 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **19 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **70C**
- Keep mash **10 min** at **74C**
- Keep mash **0 min** at **78C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5.7 kg (75%)  | 85 %  | 7   |
| Grain | Carahell                  | 0.5 kg (6.6%) | 77 %  | 26  |
| Grain | Strzegom Pszeniczny       | 0.4 kg (5.3%) | 81 %  | 6   |
| Grain | Monachijski               | 0.7 kg (9.2%) | 80 %  | 16  |
| Grain | Weyermann - Carapils      | 0.3 kg (3.9%) | 78 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Warrior | 35 g   | 60 min   | 15.5 %     |
| Boil                | Simcoe  | 25 g   | 10 min   | 13.2 %     |
| Boil                | Citra   | 30 g   | 5 min    | 12 %       |
| Boil                | Mosaic  | 30 g   | 5 min    | 10 %       |
| Aroma (end of boil) | Simcoe  | 20 g   | 1 min    | 13.2 %     |
| Aroma (end of boil) | Citra   | 30 g   | 1 min    | 12 %       |
| Dry Hop             | Citra   | 30 g   | 3 day(s) | 12 %       |

|         |         |      |          |        |
|---------|---------|------|----------|--------|
| Dry Hop | Simcoe  | 30 g | 3 day(s) | 13.2 % |
| Dry Hop | Cascade | 30 g | 3 day(s) | 6 %    |

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory  |
|----------------------|------|--------|--------|-------------|
| Wyeast - British Ale | Ale  | Liquid | 300 ml | Wyeast Labs |

### Extras

| Type   | Name    | Amount | Use for   | Time     |
|--------|---------|--------|-----------|----------|
| Flavor | herbata | 50 g   | Secondary | 5 day(s) |