

# American India Pale Ale 16 CP

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **42**
- SRM **6.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **18.5 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **69 C**, Time **75 min**
- Temp **75.6 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **75 min** at **69C**
- Keep mash **5 min** at **75.6C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.2 kg (70%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (16.7%)	79 %	10
Grain	Strzegom Monachijski typ II	0.6 kg (10%)	79 %	22
Grain	Caramunich® typ I	0.2 kg (3.3%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	15.5 %
Boil	Green Bullet	25 g	25 min	11 %
Aroma (end of boil)	Mosaic	20 g	5 min	10 %
Aroma (end of boil)	Centennial	25 g	1 min	10.5 %
Dry Hop	Mosaic	80 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- Link do oryginalnej receptury  
<https://drive.google.com/file/d/1wjsieVubHe150S8I5SiLi6lOWyrzehQ8/view?usp=sharing>  
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