

# American India Pale Ale hb20l

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **58**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **33 %/h**
- Boil size **31.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **79 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **79C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **31.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2 kg (28.6%)	79 %	16
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	35 g	60 min	12.8 %
Boil	Amarillo	10 g	30 min	9.3 %
Boil	Cascade PL	10 g	20 min	7.3 %
Boil	Amarillo	10 g	10 min	9.3 %
Boil	Cascade PL	10 g	10 min	7.3 %
Dry Hop	Amarillo	20 g	3 day(s)	9.3 %
Dry Hop	Cascade PL	20 g	3 day(s)	7.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis