

American IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **66**
- SRM **6.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%) | 80 % | 5 |
| Grain | Strzegom Karmel 30 | 1 kg (16.7%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Simcoe | 25 g | 60 min | 11.4 % |
| Boil | Simcoe | 15 g | 50 min | 11.4 % |
| Boil | Simcoe | 10 g | 30 min | 11.4 % |
| Boil | Mosaic | 10 g | 30 min | 12 % |
| Boil | Cascade | 10 g | 10 min | 6.7 % |
| Boil | Mosaic | 10 g | 10 min | 12 % |
| Dry Hop | Cascade | 20 g | 5 day(s) | 13 % |
| Dry Hop | Mosaic | 15 g | 5 day(s) | 10 % |
| Dry Hop | Cascade | 20 g | 3 day(s) | 6 % |
| Dry Hop | Mosaic | 15 g | 3 day(s) | 10 % |

Yeasts

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