

# American IPA 16' HB v.2

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **55**
- SRM **7.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **66 C**, Time **80 min**
- Temp **71 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **20 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (80.6%)	85 %	7
Grain	Weyermann - Monachijski typ I	0.7 kg (11.3%)	80 %	15
Grain	Brewferm Cara Crystal	0.3 kg (4.8%)	76 %	120
Grain	Płatki owsiane	0.2 kg (3.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.3 %
Boil	Cascade	10 g	58 min	6 %
Boil	Willamette	30 g	12 min	5 %
Boil	Cascade	30 g	10 min	6 %
Aroma (end of boil)	Willamette	30 g	1 min	5 %
Aroma (end of boil)	Cascade	10 g	1 min	6 %
Dry Hop	Cascade	40 g	2 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	5 g	Mash	20 min
Water Agent	Kwas mlekowy	1 g	Boil	60 min
Fining	Mech irlandzki	3 g	Boil	8 min

### Notes

- Gips do zacieru, kwas mlekowy do wody do wyśładzania do pH 5,6  
Gotowanie w pH 5,0  
nagazowanie 2,2 vol

zacieranie:

66 do 64' 60 min

71' 15 min

76' 5 min

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