

# American IPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **45**
- SRM **8**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (68.2%)	79 %	6
Grain	Strzegom Monachijski typ I	1.4 kg (15.9%)	79 %	16
Grain	Strzegom Karmel 150	0.2 kg (2.3%)	75 %	150
Grain	Strzegom Pilzneński	1.2 kg (13.6%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	30 g	60 min	14.7 %
Boil	Amarillo	17 g	15 min	8.2 %
Aroma (end of boil)	Cascade PL	23 g	0 min	6.9 %
Dry Hop	Amarillo	17 g	7 day(s)	8.2 %
Dry Hop	Cascade PL	17 g	7 day(s)	6.9 %
Dry Hop	Cascade PL	17 g	3 day(s)	6.9 %
Boil	Mosaic	15 g	15 min	12.6 %

## Yeasts

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

- Słody wsypujemy do 22 l. wody i ustalamy 66 sC na 60 min następnie powoli dodajemy 5 l. gorącej wody i ustalamy 76 sC na 15 min.  
fermentacja burzliwa 18 sC ok tygodnia cicha 2 tygodnie.  
butelkowanie wysycenie 2,3 - 2,6 vol  
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