

American IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **52**
- SRM **6.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **54 C**, Time **10 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **80 C**, Time **10 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **80C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Pilzneński | 4.5 kg (76.3%) | 81 % | 4 |
| Grain | Monachijski | 0.6 kg (10.2%) | 80 % | 16 |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg (3.4%) | 73 % | 120 |
| Grain | Pszeniczny | 0.6 kg (10.2%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 15.5 % |
| Boil | Cascade | 25 g | 20 min | 6 % |
| Aroma (end of boil) | Citra | 25 g | 10 min | 12 % |
| Dry Hop | Cascade | 25 g | 5 day(s) | 6 % |
| Dry Hop | Citra | 25 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |
|--------------|-----|-----|------|-----------|