

American IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **7.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **68 C**, Time **80 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.3 kg (81.2%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (7.7%) | 79 % | 16 |
| Grain | Viking Wheat Malt | 0.38 kg (5.8%) | 83 % | 5 |
| Grain | Caraaroma | 0.1 kg (1.5%) | 78 % | 400 |
| Grain | Weyermann - Melanoiden Malt | 0.25 kg (3.8%) | 81 % | 53 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Simcoe | 30 g | 20 min | 12.1 % |
| Aroma (end of boil) | Amarillo | 30 g | 10 min | 8.9 % |
| Boil | Simcoe | 30 g | 5 min | 12.1 % |
| Whirlpool | Chinook | 30 g | 0 min | 12.8 % |
| Dry Hop | Pacifica (NZ) | 30 g | 5 day(s) | 5.4 % |
| Dry Hop | Sorachi Ace | 30 g | 5 day(s) | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |