

# American IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **55**
- SRM **8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	0.5 kg (7.6%)	79 %	10
Grain	Słód Caramunich Typ II Weyermann	0.35 kg (5.3%)	73 %	120
Grain	Viking Pale Ale malt	5.7 kg (87%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Cascade	10 g	60 min	6 %
Boil	Palisade	30 g	5 min	7.5 %
Boil	Palisade	10 g	0 min	7.5 %
Boil	Cascade	10 g	0 min	6 %
Dry Hop	Palisade	10 g	---	7.5 %
Dry Hop	Cascade	30 g	---	6 %

## Yeasts

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