

American IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **55**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (62.5%)	81 %	4
Grain	Weyermann - Pale Ale Malt	1 kg (12.5%)	85 %	6.5
Grain	Weyermann - Dark Wheat Malt	1 kg (12.5%)	85 %	16
Grain	Weyermann - Rye Malt	1 kg (12.5%)	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	45 min	12 %
Boil	Centennial	30 g	45 min	9.7 %
Boil	Simcoe	20 g	45 min	12.1 %
Aroma (end of boil)	Amarillo	20 g	4 min	7.1 %
Aroma (end of boil)	Cascade	20 g	4 min	6.9 %
Aroma (end of boil)	Citra	10 g	4 min	12 %
Aroma (end of boil)	Simcoe	10 g	4 min	12.1 %
Dry Hop	Amarillo	10 g	---	7.1 %

Hop Tea - przed butelkowaniem

Dry Hop	Cascade	10 g	---	6.9 %
Hop Tea - przed butelkowaniem				
Dry Hop	Citra	10 g	---	12 %
Hop Tea - przed butelkowaniem				

Yeasts

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