

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 |