

# American IPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **59**
- SRM **11.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5.82 kg (88.9%)	80 %	8
Grain	Caramel/Crystal Malt - 60L	0.48 kg (7.4%)	74 %	118
Grain	Aroma CastleMalting	0.24 kg (3.7%)	78 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	42.42 g	30 min	15.5 %
Aroma (end of boil)	Cascade	36.36 g	15 min	6 %
Dry Hop	Citra	78.79 g	3 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	13.94 g	Fermentis