

# American IPA

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- Gravity **14.5 BLG**
- ABV ---
- IBU **82**
- SRM **13.2**
- 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 **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.8 kg (88.9%)	79 %	6
Grain	Strzegom Karmel 150	0.4 kg (7.4%)	75 %	150
Grain	Aromatic Malt	0.2 kg (3.7%)	78 %	51

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Citra	20 g	30 min	12 %
Boil	Centennial	20 g	30 min	10.5 %
Boil	Mosaic	20 g	10 min	10 %
Boil	Cascade	20 g	10 min	6 %
Dry Hop	Cascade	20 g	7 day(s)	6 %
Dry Hop	Mosaic	20 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	fermentis