

American IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **52**
- SRM **4.3**
- 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 **12 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (34.5%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 2 kg (34.5%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 1 kg (17.2%) | 83 % | 5 |
| Grain | Platki owsiane | 0.8 kg (13.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | El Dorado | 30 g | 60 min | 14.2 % |
| Aroma (end of boil) | Cascade | 25 g | 3 min | 7.1 % |
| Whirlpool | Cascade | 25 g | 20 min | 7.1 % |
| Dry Hop | Lemon drop | 40 g | 5 day(s) | 4.6 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|---------|--------|
| Flavor | Trawa cytrynowa | 20 g | Boil | 15 min |

| | | | | |
|--------|-------------------|------|------|--------|
| Flavor | Werbena cytrynowa | 15 g | Boil | 15 min |
|--------|-------------------|------|------|--------|