

American IPA (Hop, Hops, Hops) piwo.org

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **69**
- SRM **5.3**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **36 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **36 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 7 kg (83.3%) | 80 % | 5 |
| Grain | Monachijski | 1 kg (11.9%) | 80 % | 16 |
| Grain | Weyermann - Carapils | 0.4 kg (4.8%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Amarillo | 50 g | 60 min | 9.5 % |
| Boil | Amarillo | 40 g | 30 min | 9.5 % |
| Aroma (end of boil) | Amarillo | 40 g | 15 min | 9.5 % |
| Whirlpool | Amarillo | 15 g | 1 min | 9.5 % |
| Whirlpool | Cascade PL | 30 g | 1 min | 5.2 % |
| Dry Hop | Cascade PL | 70 g | 7 day(s) | 5.2 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|-----------------|-----|------|--------|
| Water Agent | gips piwowarski | 7 g | Mash | 15 min |
|-------------|-----------------|-----|------|--------|