

American IPA (nr 4)

- Gravity **16.2 BLG**
- ABV ---
- IBU **65**
- SRM **10.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **27.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-----------------|--------|-----|
| Grain | Strzegom Pale Ale | 5.85 kg (93.6%) | 79 % | 6 |
| Grain | Caramunich Malt | 0.4 kg (6.4%) | 71.7 % | 110 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Chinook | 45 g | 60 min | 13 % |
| Boil | Cascade | 40 g | 5 min | 6 % |
| Boil | Chinook | 20 g | 5 min | 13 % |
| Aroma (end of boil) | Cascade | 25 g | 0 min | 6 % |
| Aroma (end of boil) | Citra | 60 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 11 g | Safale |