

American IPA - Przykładowa receptura

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **55**
- SRM **9.3**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **1 min** at **77C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.1 kg (78.5%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (15.4%)	79 %	10
Grain	Strzegom Karmel 150	0.4 kg (6.2%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	60 min	12 %
Boil	Citra	10 g	10 min	12 %
Boil	Cascade	10 g	10 min	6 %
Aroma (end of boil)	Citra	25 g	1 min	12 %
Aroma (end of boil)	Cascade	30 g	1 min	6 %
Aroma (end of boil)	Centennial	30 g	1 min	10.5 %
Dry Hop	Cascade	60 g	2 day(s)	6 %
Dry Hop	Citra	25 g	2 day(s)	12 %
Dry Hop	Centennial	20 g	2 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	23 g	Fermentis
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