

# Amerykan

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **62**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **47.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.9 liter(s)**
- Total mash volume **45.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **33.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **25 liter(s)** of **76C** water or to achieve **47.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński  | 5 kg (44.2%)  | 80 %  | 4   |
| Grain | Viking Pale Ale malt | 5 kg (44.2%)  | 80 %  | 5   |
| Grain | Płatki owsiane       | 1 kg (8.8%)   | 60 %  | 3   |
| Grain | Strzegom Karmel 150  | 0.3 kg (2.7%) | 75 %  | 150 |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Warrior    | 50 g   | 60 min   | 15.5 %     |
| Aroma (end of boil) | Equinox    | 10 g   | 20 min   | 13.1 %     |
| Aroma (end of boil) | Equinox    | 10 g   | 15 min   | 13.1 %     |
| Aroma (end of boil) | Equinox    | 30 g   | 5 min    | 13.1 %     |
| Whirlpool           | Amarillo   | 100 g  | 10 min   | 9.5 %      |
| Whirlpool           | Chinook    | 100 g  | 0 min    | 13 %       |
| Dry Hop             | Centennial | 100 g  | 3 day(s) | 10.5 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |       |        |           |
|--------------|-----|-------|--------|-----------|
| Safale US-05 | Ale | Slant | 450 ml | Fermentis |
|--------------|-----|-------|--------|-----------|