

Amerykan

- Gravity **16.5 BLG**
- ABV ---
- IBU **30**
- SRM **20.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **90 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30.5 liter(s)**

Steps

- Temp **72 C**, Time **10 min**
- Temp **64 C**, Time **50 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **68.8C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **-19.5 liter(s)** of **76C** water

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------|--------|-------|-----|
| Grain | Pale Ale | 3 kg | 80 % | 4 |
| Grain | wiedeński | 2 kg | 80 % | 7 |
| Grain | Karmelowy | 0.5 kg | 72 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Mosaic | 10 g | 60 min | 12 % |
| Boil | Mosaic | 20 g | 30 min | 12 % |
| Aroma (end of boil) | Mosaic | 17 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|------|--------|------------|
| Pure Ale Yeast 7 | Ale | Dry | 20 g | Gazdowa |