

# Amerykańska IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **66**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **19.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.7 liter(s)**

## Steps

- Temp **66 C**, Time **65 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **11 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **19.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	1 kg (27.2%)	81 %	5
Grain	Weyermann - Pale Ale Malt	2.3 kg (62.6%)	85 %	7
Grain	Biscuit Malt	0.16 kg (4.4%)	79 %	45
Grain	Briess - Wheat Malt, White	0.16 kg (4.4%)	85 %	5
Grain	Cara Gold Castlemalting	0.055 kg (1.5%)	78 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	11 g	65 min	10.8 %
Boil	Marynka	7 g	65 min	10 %
Boil	Citra	15 g	65 min	12.5 %
Boil	Mosaic	11 g	15 min	10 %
Whirlpool	Citra	8 g	3 min	12 %