

Amerykańskie szyszki

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **38**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **74 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **74C**
- Keep mash **2 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **15.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	3 kg (66.7%)	78 %	6
Grain	Weyermann - Vienna Malt	1 kg (22.2%)	81 %	8
Grain	Barley, Flaked	0.5 kg (11.1%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	7.6 %
Boil	Citra	25 g	5 min	12.9 %
Whirlpool	Mosaic	25 g	0 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us04	Ale	Dry	11.5 g	---