

## P.2 - American IPA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **101**
- SRM **7.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

### Steps

- Temp **64 C**, Time **65 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **21.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **65 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt  | 4.71 kg (64.4%) | 85 %  | 7   |
| Grain | Weyermann pszeniczny jasny | 1.18 kg (16.1%) | 80 %  | 6   |
| Grain | Płatki owsiane             | 1.18 kg (16.1%) | 85 %  | 3   |
| Grain | Cara Gold                  | 0.24 kg (3.3%)  | 75 %  | 120 |

### Hops

| Use for | Name       | Amount  | Time     | Alpha acid |
|---------|------------|---------|----------|------------|
| Boil    | Magnum     | 35.29 g | 60 min   | 13.5 %     |
| Boil    | lunga      | 35.29 g | 30 min   | 11 %       |
| Boil    | lunga      | 35.29 g | 15 min   | 11 %       |
| Boil    | Centennial | 35.29 g | 10 min   | 10.5 %     |
| Boil    | Simcoe     | 35.29 g | 5 min    | 13.2 %     |
| Boil    | Citra      | 35.29 g | 1 min    | 12 %       |
| Dry Hop | lunga      | 58.82 g | 5 day(s) | 11 %       |
| Dry Hop | Amarillo   | 35.29 g | 5 day(s) | 9.5 %      |
| Dry Hop | Simcoe     | 35.29 g | 5 day(s) | 13.2 %     |

|         |       |         |          |      |
|---------|-------|---------|----------|------|
| Dry Hop | Citra | 35.29 g | 5 day(s) | 12 % |
|---------|-------|---------|----------|------|

### **Yeasts**

| <b>Name</b>  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale         | Dry         | 13.53 g       | Fermentis         |