

# wolna amerykanka

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **32**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (83.3%)  | 85 %  | 7   |
| Grain | Weyermann - Carapils      | 0.5 kg (8.3%) | 78 %  | 4   |
| Grain | Weyermann - Carared       | 0.5 kg (8.3%) | 75 %  | 45  |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Centennial | 15 g   | 50 min   | 9.1 %      |
| Boil    | Centennial | 15 g   | 30 min   | 9.1 %      |
| Boil    | Tettnang   | 15 g   | 10 min   | 4.5 %      |
| Dry Hop | Citra      | 30 g   | 7 day(s) | 12 %       |
| Boil    | Tettnang   | 15 g   | 50 min   | 4.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | ---        |