

#19 - American IPA - "Cwaniak"

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **46**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 5 kg (78.7%) | 80.5 % | 6 |
| Grain | Weyermann - Pilsneński Premium | 1.1 kg (17.3%) | 81 % | 2.5 |
| Grain | Pszeniczny | 0.25 kg (3.9%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil | lunga | 25 g | 60 min | 11 % |
| Aroma (end of boil) | Citra | 25 g | 10 min | 12.9 % |
| Aroma (end of boil) | Citra | 50 g | 5 min | 12.9 % |
| Dry Hop | Citra | 125 g | 3 day(s) | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 30 ml | Fermentum Mobile |
| Starter 1,5L | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|----------|-------|
| Fining | Mech Irlandzki | 5 g | Boil | 9 min |
| Other | Witamina C | 2 g | Bottling | --- |