

4# American IPA

- Gravity **17.3 BLG**
- ABV ---
- IBU **60**
- SRM **8.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **13.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **13.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2.6 kg (86.7%) | 85 % | 7 |
| Grain | Briess - Carapils Malt | 0.2 kg (6.7%) | 74 % | 3 |
| Grain | Carared | 0.2 kg (6.7%) | 75 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Chinook | 20 g | 60 min | 13 % |
| Boil | Cascade | 20 g | 5 min | 6 % |
| Boil | Chinook | 10 g | 5 min | 13 % |
| Aroma (end of boil) | Cascade | 10 g | 0 min | 6 % |
| Aroma (end of boil) | Citra | 30 g | 0 min | 12 % |

Yeasts

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