

# American IPA 12° BLG

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **4**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **72C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.2 kg (65.3%)	--- %	6
Grain	Strzegom Pilzneński	1.4 kg (28.6%)	--- %	4
Grain	Crystal 150	0.3 kg (6.1%)	--- %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	10 g	30 min	17 %
Aroma (end of boil)	Citra	20 g	10 min	12 %
Aroma (end of boil)	Cascade	20 g	5 min	6 %
Dry Hop	Equinox	30 g	3 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's