

# American IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **42**
- SRM **7.8**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **77C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	6 kg (89.6%)	80 %	8
Grain	Strzegom Wiedeński	0.3 kg (4.5%)	79 %	8
Grain	Pszeniczny	0.3 kg (4.5%)	82 %	4
Grain	Crystal II 200	0.1 kg (1.5%)	71 %	200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Amarillo	15 g	15 min	9.5 %
Whirlpool	Cascade	20 g	0 min	7 %
Whirlpool	Citra	30 g	0 min	12 %
Dry Hop	Amarillo	10 g	7 day(s)	9.5 %
Dry Hop	Cascade	10 g	7 day(s)	7 %
Dry Hop	Cascade	15 g	3 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - American Ale II	Ale	Liquid	125 ml	Wyeast Labs
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### Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min