

# American Ipa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **53**
- SRM **4.4**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.6 kg (53.3%) | 80 %  | 5   |
| Grain | Pszeniczny           | 0.9 kg (30%)   | 85 %  | 4   |
| Grain | Płatki owsiane       | 0.25 kg (8.3%) | 85 %  | 3   |
| Grain | Płatki pszeniczne    | 0.25 kg (8.3%) | 85 %  | 3   |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Perle    | 12.5 g | 10 min   | 7 %        |
| Boil    | Mosaic   | 12.5 g | 10 min   | 10 %       |
| Boil    | Amarillo | 12.5 g | 10 min   | 9.5 %      |
| Boil    | Citra    | 12.5 g | 60 min   | 12 %       |
| Dry Hop | Mosaic   | 25 g   | 3 day(s) | 10 %       |
| Dry Hop | Amarillo | 25 g   | 3 day(s) | 9.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 7 g    | Fermentis  |