

American IPA v3 #82

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **64**
- SRM **6.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.3 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.42 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **7 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **7 min** at **75C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking - pilzneński	1.135 kg (19.4%)	80 %	4
Grain	Mep©Ale	3.615 kg (61.8%)	82.1 %	5.5
Grain	Bruntal - pszeniczny	0.6 kg (10.3%)	83 %	5
Grain	Viking - monachijski I	0.3 kg (5.1%)	78 %	16
Grain	Chateau - cara gold	0.2 kg (3.4%)	78 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	22 g	60 min	14.7 %
Aroma (end of boil)	Columbus	25 g	15 min	12.4 %
Aroma (end of boil)	Centennial	25 g	10 min	9.5 %
Aroma (end of boil)	Simcoe	25 g	5 min	13.2 %
Aroma (end of boil)	Citra	26.5 g	1 min	13.5 %
Dry Hop	Centennial	30 g	5 day(s)	9.5 %
Dry Hop	Amarillo	30 g	5 day(s)	8.8 %
Dry Hop	Simcoe	30 g	5 day(s)	13.2 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	150 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	2 g	Mash	---
Water Agent	chlerek wapnia [ml]	3.44 g	Mash	---
Water Agent	kwas mlekowy 80% [ml]	3.72 g	Mash	---
Water Agent	sól epsom	1.5 g	Mash	---
Fining	mech irlandzki	3 g	Boil	5 min