

# AmerIPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **57**
- SRM **7.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (74.6%)	85 %	7
Grain	Monachijski Typ I Bestmalz	1 kg (14.9%)	80 %	18
Grain	Bestmalz Red X	0.5 kg (7.5%)	79 %	30
Grain	Weyermann - Carared	0.2 kg (3%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	30 min	12 %
Boil	Tomahawk	25 g	30 min	15.5 %
Boil	Amarillo	30 g	5 min	9.5 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Dry Hop	Citra	40 g	7 day(s)	12 %
Dry Hop	Amarillo	40 g	7 day(s)	9.5 %

## Yeasts

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