

"Pani z Ameryki"

- Gravity **15.4 BLG**
- ABV ---
- IBU **54**
- SRM **9.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (44.8%)	80 %	5
Grain	Strzegom Monachijski typ I	1.5 kg (44.8%)	79 %	16
Grain	Weyermann - Carapils	0.3 kg (9%)	78 %	4
Grain	Strzegom Karmel 600	0.05 kg (1.5%)	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	17 g	60 min	11.5 %
Boil	Amarillo	5 g	10 min	7.8 %
Boil	Cascade	5 g	10 min	7.6 %
Dry Hop	Amarillo	15 g	5 day(s)	7.8 %
Boil	Chinook PL	13 g	60 min	8.6 %
Dry Hop	Cascade	15 g	5 day(s)	7.6 %
Whirlpool	Amarillo	5 g	1 min	7.8 %
Whirlpool	Cascade	5 g	1 min	7.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	13.8 g	Fermentis