

## #47 American IPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **48**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18.45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **24.5 liter(s)**

### Mash information

- Mash efficiency **79.5 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.9 liter(s)**

### Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

### Mash step by step

- Heat up **16.1 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.84 kg (59.9%)	80 %	5
Grain	Pszeniczny	1.5 kg (31.6%)	85 %	4
Grain	Abbey Malt Weyermann	0.4 kg (8.4%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Mosaic	6 g	60 min	11.8 %
Boil	Mosaic	9 g	30 min	11.8 %
Aroma (end of boil)	Simcoe	12 g	15 min	13.3 %
Aroma (end of boil)	Centennial	12 g	15 min	9.7 %
Aroma (end of boil)	Mosaic	12 g	15 min	11.8 %
Aroma (end of boil)	Simcoe	18 g	3 min	13.3 %
Aroma (end of boil)	Centennial	16 g	3 min	9.7 %
Aroma (end of boil)	Mosaic	7 g	3 min	11.8 %
Whirlpool	Simcoe	20 g	1 min	13.3 %
Whirlpool	Centennial	20 g	1 min	9.7 %

Whirlpool	Mosaic	10 g	1 min	11.8 %
Dry Hop	Centennial	50 g	5 day(s)	9.7 %
Dry Hop	Ekuanot	50 g	5 day(s)	16.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	6 g	Boil	12 min
Water Agent	Gips piwowarski	3 g	Mash	60 min