

# am1 20201024

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **58**
- SRM **10.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (65.6%)	80 %	5
Grain	Strzegom Monachijski typ I	0.7 kg (11.5%)	79 %	16
Grain	Cara Gold Castlemalting	0.5 kg (8.2%)	78 %	120
Grain	Karmelowy Czerwony	0.4 kg (6.6%)	75 %	59
Grain	Pszeniczny	0.5 kg (8.2%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	zeus	10 g	60 min	15.7 %
Boil	Simcoe	25 g	60 min	11.4 %
Boil	Citra	20 g	15 min	13.5 %
Boil	Ahtanum	10 g	5 min	3.4 %
Whirlpool	Ahtanum	15 g	0 min	3.4 %
Dry Hop	Ahtanum	25 g	7 day(s)	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M79 Burton Union	Ale	Dry	11 g	Mangrove Jack's
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