

American Airlines

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **57**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Soufflet	4 kg (61.5%)	80 %	5
Grain	Pilzneński Soufflet	1.5 kg (23.1%)	81 %	4
Grain	Pszeniczny Viking	0.5 kg (7.7%)	82 %	4
Grain	Caramel Pale Viking	0.5 kg (7.7%)	77 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	20 g	60 min	14 %
Boil	Sabro	10 g	50 min	14 %
Boil	Sabro	5 g	40 min	14 %
Boil	Sabro	5 g	30 min	14 %
Boil	Sabro	5 g	20 min	14 %
Boil	Sabro	5 g	10 min	14 %
Aroma (end of boil)	Sabro	10 g	0 min	14 %
Dry Hop	Sabro	20 g	6 day(s)	14 %
Dry Hop	Sabro	20 g	3 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale

Notes

- Warka podzielone na 2:
 - 8 litrów bez chmielenia na zimni
 - 8 litrów chmielone na zimno 40 gr. sabro*Jul 3, 2020, 7:38 PM*