

# American Idiot

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **61**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **70 C**, Time **0 min**
- Temp **67 C**, Time **60 min**
- Temp **74 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **19 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **70C**
- Keep mash **10 min** at **74C**
- Keep mash **0 min** at **78C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.7 kg (75%)	85 %	7
Grain	Carahell	0.5 kg (6.6%)	77 %	26
Grain	Strzegom Pszeniczny	0.4 kg (5.3%)	81 %	6
Grain	Monachijski	0.7 kg (9.2%)	80 %	16
Grain	Weyermann - Carapils	0.3 kg (3.9%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	35 g	60 min	15.5 %
Boil	Simcoe	25 g	10 min	13.2 %
Boil	Citra	30 g	5 min	12 %
Boil	Mosaic	30 g	5 min	10 %
Aroma (end of boil)	Simcoe	20 g	1 min	13.2 %
Aroma (end of boil)	Citra	30 g	1 min	12 %
Dry Hop	Citra	30 g	3 day(s)	12 %

Dry Hop	Simcoe	30 g	3 day(s)	13.2 %
Dry Hop	Cascade	30 g	3 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - British Ale	Ale	Liquid	300 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
Flavor	herbata	50 g	Secondary	5 day(s)