

American India Pale 17 CP

- Gravity **17.5 BLG**
- ABV ---
- IBU **52**
- SRM **11.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **69 C**, Time **70 min**
- Temp **75.6 C**, Time **0 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **56.8C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **70 min** at **69C**
- Keep mash **0 min** at **75.6C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5.55 kg (90.2%) | 79 % | 6 |
| Grain | Cara Gold Castlemalting | 0.45 kg (7.3%) | 78 % | 120 |
| Grain | Strzegom Pszeniczny | 0.15 kg (2.4%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Chinook | 25 g | 60 min | 13 % |
| Boil | Simcoe | 20 g | 20 min | 13.2 % |
| Boil | Amarillo | 10 g | 10 min | 9.5 % |
| Aroma (end of boil) | Amarillo | 10 g | 5 min | 9.5 % |
| Dry Hop | Amarillo | 30 g | 5 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |