

# American India Pale Ale

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **70**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (46.5%)	82 %	4.5
Grain	Viking Pale Ale malt	2.2 kg (40.9%)	80 %	7
Grain	Viking Wheat Malt	0.3 kg (5.6%)	83 %	6.5
Grain	Viking Vienna Malt	0.3 kg (5.6%)	79 %	10
Grain	Strzegom Karmel 150	0.08 kg (1.5%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.3 %
Boil	Citra	15 g	20 min	13.5 %
Boil	Cascade	15 g	20 min	7.1 %
Boil	Citra	15 g	5 min	13.5 %
Boil	Cascade	15 g	5 min	7.1 %
Boil	Simcoe	10 g	5 min	13.3 %
Dry Hop	Citra	45 g	5 day(s)	13.5 %
Dry Hop	Cascade	45 g	5 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

## Notes

- Mech irlandzki na ostatnie 10 minut gotowania  
*Dec 10, 2017, 1:51 PM*