

# American India Pale Ale hb

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **75**
- SRM **7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **3 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **33 %/h**
- Boil size **15 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **79 C**, Time **5 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **79C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1 kg (27.8%)	79 %	16
Grain	Viking Pale Ale malt	2.6 kg (72.2%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Amarillo	10 g	30 min	9.5 %
Boil	Cascade	10 g	30 min	6 %
Boil	Amarillo	10 g	10 min	9.5 %
Boil	Cascade	10 g	10 min	6 %
Dry Hop	Amarillo	20 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis