

American IPA

- Gravity **18.1 BLG**
- ABV ---
- IBU **90**
- SRM **12.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	8.5 kg (94.4%)	78 %	6
Grain	Strzegom Karmel 150	0.5 kg (5.6%)	80 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	80 g	60 min	11.4 %
Boil	Cascade	50 g	15 min	7.7 %
Boil	Simcoe	50 g	5 min	11.4 %
Boil	Cascade	50 g	0 min	7.7 %
Boil	Amarillo	50 g	0 min	8.9 %
Dry Hop	Simcoe	50 g	4 day(s)	11.4 %
Dry Hop	Amarillo	50 g	4 day(s)	8.9 %
Dry Hop	Centennial	50 g	4 day(s)	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	18 g	Safale