

# American IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **61**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **58 liter(s)**
- Trub loss **5 %**
- Size with trub loss **62.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **68.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45 liter(s)**
- Total mash volume **60 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **45 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **77C**
- Sparge using **38.8 liter(s)** of **76C** water or to achieve **68.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	11 kg (73.3%)	79 %	6
Grain	Viking Pilsner malt	2.5 kg (16.7%)	82 %	4
Grain	Pszeniczny	1.5 kg (10%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	60 g	60 min	15.7 %
Boil	Columbus/Tomahawk/Zeus	60 g	30 min	15.7 %
Aroma (end of boil)	Citra	50 g	0 min	12 %
Dry Hop	Cascade	100 g	3 day(s)	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Slant	500 ml	---