

# American IPA

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- Gravity **16.4 BLG**
- ABV ---
- IBU **69**
- SRM **2.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (83.3%)  | --- % | --- |
| Grain | Monachijski       | 0.5 kg (8.3%) | 80 %  | 16  |
| Grain | Caramel pils      | 0.5 kg (8.3%) | --- % | 5   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Amarillo | 10 g   | 1 min  | 8.9 %      |
| Boil    | Cascade  | 20 g   | 1 min  | 7.7 %      |
| Boil    | Amarillo | 30 g   | 15 min | 8.9 %      |
| Boil    | Amarillo | 30 g   | 30 min | 8.9 %      |
| Boil    | Amarillo | 35 g   | 60 min | 8.9 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |