

American IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **67**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

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

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.75 kg (81.6%)	85 %	7
Grain	Weyermann - Light Munich Malt	0.8 kg (11.3%)	82 %	14
Grain	Weyermann - Carapils	0.5 kg (7.1%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	40.25 g	60 min	9.5 %
Boil	Amarillo	34.5 g	30 min	9.5 %
Boil	Amarillo	34.5 g	15 min	9.5 %
Boil	Amarillo	11.5 g	1 min	9.5 %
Boil	Cascade	23 g	1 min	6 %
Dry Hop	Cascade	57.5 g	7 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	23 ml	Wyeast Labs

Notes

- [https://www.wiki.piwo.org/American_IPA_\(Hops_Hops_Hops\),_Krzysztof_Kula_\(kuli\)](https://www.wiki.piwo.org/American_IPA_(Hops_Hops_Hops),_Krzysztof_Kula_(kuli))
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