

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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