

# American IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **7.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.3 kg (81.2%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (7.7%)	79 %	16
Grain	Viking Wheat Malt	0.38 kg (5.8%)	83 %	5
Grain	Caraaroma	0.1 kg (1.5%)	78 %	400
Grain	Weyermann - Melanoiden Malt	0.25 kg (3.8%)	81 %	53

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	20 min	12.1 %
Aroma (end of boil)	Amarillo	30 g	10 min	8.9 %
Boil	Simcoe	30 g	5 min	12.1 %
Whirlpool	Chinook	30 g	0 min	12.8 %
Dry Hop	Pacifica (NZ)	30 g	5 day(s)	5.4 %
Dry Hop	Sorachi Ace	30 g	5 day(s)	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis