

American Ipa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **53**
- SRM **4.4**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.6 kg (53.3%)	80 %	5
Grain	Pszeniczny	0.9 kg (30%)	85 %	4
Grain	Płatki owsiane	0.25 kg (8.3%)	85 %	3
Grain	Płatki pszeniczne	0.25 kg (8.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	12.5 g	10 min	7 %
Boil	Mosaic	12.5 g	10 min	10 %
Boil	Amarillo	12.5 g	10 min	9.5 %
Boil	Citra	12.5 g	60 min	12 %
Dry Hop	Mosaic	25 g	3 day(s)	10 %
Dry Hop	Amarillo	25 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	7 g	Fermentis