

# American IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **16**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **2500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2750 liter(s)**
- Boil time **20 min**
- Evaporation rate **7 %/h**
- Boil size **2942.1 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2220 liter(s)**
- Total mash volume **2960 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **2220 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **1462.1 liter(s)** of **76C** water or to achieve **2942.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	500 kg (67.6%)	80 %	4
Grain	Pszeniczny	75 kg (10.1%)	85 %	4
Grain	Płatki pszeniczne	90 kg (12.2%)	85 %	3
Grain	Płatki owsiane	75 kg (10.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	1000 g	60 min	13 %
Boil	Simcoe	1000 g	10 min	13.2 %
Whirlpool	Amarillo	1000 g	10 min	9.5 %
Dry Hop	Citra	3786.67 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	66666.67 ml	Wyeast Labs

## Notes

- Wyeast 1056  
Chmilenie zmniejszyć do do 52 IBU, zastosowano oryginalne ilości (po 1 uncji każdego chmielu)

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