

American IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **68**
- SRM **5.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

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

Mash step by step

- Heat up **16 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (78.1%)	80 %	5
Grain	Monachijski	1 kg (15.6%)	80 %	16
Grain	CaraBody	0.4 kg (6.3%)	80 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	12.9 %
Aroma (end of boil)	Citra	25 g	5 min	12.9 %
Dry Hop	Citra	50 g	0 day(s)	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	15 g	---