

# American IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **52**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (34.5%)	80 %	5
Grain	Viking Pilsner malt	2 kg (34.5%)	82 %	4
Grain	Viking Wheat Malt	1 kg (17.2%)	83 %	5
Grain	Platki owsiane	0.8 kg (13.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	30 g	60 min	14.2 %
Aroma (end of boil)	Cascade	25 g	3 min	7.1 %
Whirlpool	Cascade	25 g	20 min	7.1 %
Dry Hop	Lemon drop	40 g	5 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Trawa cytrynowa	20 g	Boil	15 min

Flavor	Werbena cytrynowa	15 g	Boil	15 min
--------	-------------------	------	------	--------