

# AMERIKANO

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- Gravity **14.3 BLG**
- ABV ---
- IBU **49**
- SRM **6.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **39.7 liter(s)**
- Total mash volume **49.6 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **39.7 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **50.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	8.26 kg (83.3%)	79 %	6
Grain	Bestmalz Carmel Pils	0.83 kg (8.3%)	75 %	5
Grain	Strzegom Monachijski typ II	0.83 kg (8.3%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	33.04 g	55 min	11.2 %
Aroma (end of boil)	Citra	24.78 g	30 min	12.4 %
Aroma (end of boil)	Mosaic	24.78 g	20 min	12.4 %
Aroma (end of boil)	Cascade	24.78 g	15 min	6.8 %
Whirlpool	Citra	33.04 g	0 min	12.4 %
Whirlpool	Mosaic	33.04 g	0 min	12.4 %
Whirlpool	Cascade	33.04 g	0 min	6.8 %
Dry Hop	Citra	33.04 g	3 day(s)	12.4 %
Dry Hop	Mosaic	33.04 g	3 day(s)	12.4 %
Dry Hop	Cascade	33.04 g	3 day(s)	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	247.83 ml	Safale