

# Ameryka

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- Gravity **16.8 BLG**
- ABV ---
- IBU **77**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (59.7%)	80 %	---
Grain	Strzegom Monachijski typ I	1.5 kg (22.4%)	79 %	22
Grain	Pszeniczny	0.3 kg (4.5%)	85 %	4
Grain	Caraaroma	0.5 kg (7.5%)	78 %	---
Grain	Strzegom Karmel 300	0.4 kg (6%)	70 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	30 g	40 min	10 %
Boil	Galaxy	25 g	60 min	15 %
Boil	Cascade	30 g	20 min	6 %
Boil	Cascade	20 g	15 min	6 %
Boil	Galaxy	20 g	5 min	15 %
Dry Hop	Sorachi Ace	40 g	4 day(s)	10 %
Dry Hop	Cascade	20 g	4 day(s)	6 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM52 Amerykański Sen	Ale	Liquid	50 ml	Fermentum Mobile