

## amerykan indian pejl ejl v2

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **80**
- SRM **5.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **2 min**

### Mash step by step

- Heat up **24.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (71.4%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (14.3%)	79 %	16
Grain	Pszeniczny	1 kg (14.3%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	50 g	60 min	12 %
Aroma (end of boil)	Mosaic	30 g	5 min	13.2 %
Aroma (end of boil)	Simcoe	30 g	5 min	11.7 %
Aroma (end of boil)	cascade	30 g	5 min	4.5 %
Whirlpool	Mosaic	30 g	1 min	13.2 %
hopstand				
Whirlpool	Simcoe	30 g	1 min	11.7 %
hopstand				
Whirlpool	Cascade PL	30 g	1 min	8 %
hopstand				

Dry Hop	Mosaic	40 g	3 day(s)	13.2 %
Dry Hop	Simcoe	40 g	3 day(s)	11.7 %
Dry Hop	Citra	50 g	3 day(s)	12.6 %
Aroma (end of boil)	Chinook	18 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile