

# Amerykan

---

- Gravity **16.5 BLG**
- ABV ---
- IBU **30**
- SRM **20.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **90 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30.5 liter(s)**

## Steps

- Temp **72 C**, Time **10 min**
- Temp **64 C**, Time **50 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **68.8C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **-19.5 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3 kg	80 %	4
Grain	wiedeński	2 kg	80 %	7
Grain	Karmelowy	0.5 kg	72 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	12 %
Boil	Mosaic	20 g	30 min	12 %
Aroma (end of boil)	Mosaic	17 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Pure Ale Yeast 7	Ale	Dry	20 g	Gazdowa