

## #B019 AMERICAN IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **48**
- SRM **5.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (74.6%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (7.5%)	78 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (7.5%)	79 %	16
Grain	Płatki owsiane	0.4 kg (6%)	60 %	3
Sugar	Brown Sugar, Light	0.3 kg (4.5%)	100 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	45 min	10 %
Boil	Mosaic	20 g	15 min	10 %
Boil	Simcoe	20 g	15 min	13.2 %
Boil	Liberty	20 g	15 min	4.5 %