

## BM American IPA 2

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **48**
- SRM **6.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

- Temp **53 C**, Time **15 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **59.6C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	4.5 kg (80.4%)	85 %	7
Grain	Weyermann - Caraamber	0.3 kg (5.4%)	75 %	65
Grain	Weyermann - Pszeniczny jasny	0.5 kg (8.9%)	85 %	5
Grain	Płatki owsiane	0.3 kg (5.4%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	30 g	60 min	14 %
Boil	Willamette	10 g	15 min	5 %
Aroma (end of boil)	Challenger	10 g	5 min	7 %
Aroma (end of boil)	Willamette	10 g	5 min	5 %
Aroma (end of boil)	Cascade CRYO	10 g	5 min	12.2 %
Dry Hop	Challenger	20 g	4 day(s)	7 %
Dry Hop	Willamette	10 g	4 day(s)	5 %

Dry Hop	Cascade CRYO	15 g	4 day(s)	12.2 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Other	Glukoza	113 g	Bottling	---

### Notes

- Fermentacja:
  - Burzliwa 18°C ok. 7 dni
  - Cicha 18°C ok. 14 dni
  - Chmienie na zimno podczas fermentacji cichej na 4 dni przed rozlewem

Po zabutelkowaniu zostawić w temperaturze ok. 18°C na ok. 2 tygodnie  
Po tym czasie przechowywać w temperaturze ok. 15°C na ok. 2 tygodnie  
*Sep 13, 2023, 2:17 PM*