

USA IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **58**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **67 C**, Time **70 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 4 kg (76.2%) | 80 % | 7 |
| Grain | Strzegom Wiedeński | 1 kg (19%) | 79 % | 10 |
| Grain | zakwaszajacy | 0.25 kg (4.8%) | 78 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 60 min | 14.5 % |
| Boil | Mosaic | 15 g | 30 min | 13.2 % |
| Boil | Mosaic | 10 g | 10 min | 13.2 % |
| Boil | Mosaic | 5 g | 5 min | 13.2 % |
| Aroma (end of boil) | Mosaic | 20 g | 0 min | 13.2 % |
| Dry Hop | Mosaic | 20 g | 3 day(s) | 13.2 % |
| Dry Hop | Mosaic | 20 g | 3 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|------|--------|--------|------------|
| Wyeast 1450 Denny's Favorite 50 | Ale | Liquid | 250 ml | gestwa |

Notes

- Gęstwa zadana 27.04.2019. 18:00 Wyeast 1450 Denny's Favorite 50

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

03.05 - zlanie na cichą + 20gr CITRA. 3,5 BLG
06.05 - dodanie 20gr CITRA
Apr 27, 2019, 4:41 PM