American IPA - 12/20

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **58**
- SRM **5.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg *(82.4%)*	80 %	5
Grain	Strzegom Monachijski typ II	1 kg *(11.8%)*	79 %	22
Grain	Weyermann - Carapils	0.5 kg *(5.9%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	45 g	60 min	12.9 %
Boil	Amarillo	20 g	20 min	8.9 %
Boil	Cascade	20 g	20 min	8 %
Aroma (end of boil)	Amarillo	15 g	1 min	8.9 %
Aroma (end of boil)	Cascade	15 g	1 min	8 %
Dry Hop	Citra	55 g	3 day(s)	12.9 %
Dry Hop	Amarillo	15 g	3 day(s)	8.9 %
Dry Hop	Cascade	15 g	3 day(s)	8 %

Yeasts

Name	Type	Form	Amount	Laboratory

Safale S-04	Ale	Dry	16 g	Safale