

# American IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **63**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	thomas fawcett pale ale	3.7 kg (100%)	83 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	11 g	60 min	9.5 %
Boil	columbus	11 g	60 min	15.5 %
Boil	Centennial	6 g	20 min	9.5 %
Boil	columbus	6 g	20 min	15.5 %
Aroma (end of boil)	Centennial	6 g	5 min	9.5 %
Aroma (end of boil)	columbus	6 g	5 min	15.5 %
Dry Hop	Centennial	30 g	3 day(s)	9.5 %
Dry Hop	columbus	30 g	3 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wlp095	Ale	Liquid	40 ml	---