

American IPA ok

- Gravity **18.2 BLG**
- ABV ---
- IBU **56**
- SRM **8.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

Steps

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

Mash step by step

- Heat up **27.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale bruntal	6.5 kg (67%)	85 %	6.5
Grain	Żytni weyerman	1.5 kg (15.5%)	85 %	9
Grain	Pilznenski bohemi klepiskowy weyerman	1 kg (10.3%)	85 %	3.5
Grain	karmelowy jasny Carahell weyerman	0.2 kg (2.1%)	85 %	25
Adjunct	płatki ryżowe	0.5 kg (5.2%)	1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13 %
Boil	Citra	10 g	30 min	12 %
Boil	Equinox	10 g	30 min	13.1 %
Boil	Citra	15 g	10 min	12 %
Boil	Equinox	15 g	10 min	13.1 %
Boil	Amarillo	20 g	0 min	9.5 %
Boil	Citra	20 g	0 min	12 %
Boil	Equinox	20 g	0 min	13.1 %

Dry Hop	Equinox	30 g	10 day(s)	13.1 %
Dry Hop	Citra	20 g	10 day(s)	12 %
Dry Hop	Amarillo	15 g	10 day(s)	9.5 %
Dry Hop	Equinox	30 g	3 day(s)	13.1 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	50 g	Secondary	3 day(s)

Notes

- Do butelkowania:
19 litrów - 119g glukozy
oraz
0,5 litra kawy na zimno 50g
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